

RECIPE

# Apple Crumble with Nutella®

Easy

8 Portions

45 min



## INGREDIENTS

**for 8 portions****For the base**

180 g Plain flour

120 g Butter

120 g Sugar

**For the filling**

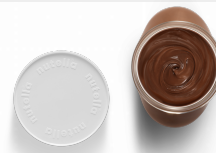
1 kg Apples

70 g Sugar

20 g Butter

**To accompany**

120 g Nutella® (15 g/portion)



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

## METHOD



**1** For the base of the **apple crumble with Nutella®**: mix the butter together with the sugar and then add the flour. Leave it to rest. Meanwhile, peel the apples and cut them into cubes, then-cook them with the sugar and the butter.



**2** Put the apples into appropriately-sized individual ramekins. Cover them with the mixture you prepared, crumbling it on. Bake in a pre-heated oven at 180°C for 20 minutes.



3

Finally, decorate the individual ramekins with Nutella®.

## Surrender to this sweet, crunchy delight! Share the recipe with the hashtag #nutellarecipe

An English classic gets the Italian touch. Prepare this **apple crumble** recipe with **Nutella®**, and serve to your warm-hearted friends.