

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)





Pentru a pregăti această rețetă delicioasă, e suficient să savurați 15 g de Nutella[®] de persoană!



METHOD



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.



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.





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.