

# Apple Crumble with Nutella<sup>®</sup>

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

120g Nutella<sup>®</sup> – 1 heaped tsp of Nutella<sup>®</sup> (15g) per portion

## 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.