

## **Gammeldags Aeblekage (v)**



## Apple compote ingredients

- 50ml water
- 750g apples, cored, peeled and diced (roughly) – ideally ones that are suitable for cooking, e.g. Bramley or Granny Smith apples
- 2tbsp caster sugar
- 1/2tsp vanilla essence

## Breadcrumb ingredients

- 75g butter
- 150g fine breadcrumbs (this recipe does not work well with golden breadcrumbs or Panko)
- 85g caster sugar

## To serve

- 300ml tub of whipping cream

## Method

- Add the apples and water to a heavy-bottomed saucepan on a medium heat. Bring to a boil and let it simmer for 10 minutes or until the apples are softened – gently mash to your desired consistency (some like it lumpy, some don't). Add the sugar and vanilla to taste. Leave to cool.
- For the breadcrumbs, melt the butter in a pan on a high heat (be careful not to let it burn). Add the breadcrumbs and sugar and toast the mixture on a low to medium heat until golden and crisp, stirring throughout. Pour the toasted breadcrumbs onto a baking tray lined with parchment paper, making sure to stir the mixture a few times to avoid the breadcrumbs forming big lumps.
- Construct the dessert by layering the apple compote and the breadcrumbs (at least two layers of each) in a serving dish or bowl or in individual glasses/pots/dishes. Leave the dessert to cool in the fridge, allowing the breadcrumbs to soften slightly.
- Serve with whipped cream.