



DIAMOND CLUB

APRICOT & ALMOND CRUMBLE

For an alternative gluten-free crumble option, this is a lovely variation made with apricots and caramelised toasted almond flakes. Any leftover toasted almonds can also be stored in an airtight container at room temperature and used for garnishes on future desserts, or they are delicious on their own too.

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SERVES

2

PREPARATION

15 mins

COOKING

30 mins

SPECIAL EQUIPMENT

Small round gratin dish

FOR THE APRICOTS

8 apricots, halved and stoned
20g caster sugar
¼ lemon, juiced

FOR THE ALMOND CRUMBLE

100g flaked almonds
20g icing sugar
1 tsp kirsch eau-de-vie

TO COOK THE APRICOTS

10g caster sugar
5g unsalted butter
1 tbsp water

TO SERVE

Icing sugar for dusting
180g crème fraîche

METHOD

For the apricots

- In a large bowl mix the apricots together with the sugar and lemon juice.
- Leave to macerate for 20 minutes whilst you prepare the almonds.

For the almond crumble

- Preheat the oven to 190°C.
- In a large bowl, mix together the almonds, icing sugar and kirsch.
- Scatter the almonds directly onto a baking tray and cook in the oven for 8-10 minutes until lightly coloured. Tip onto a plate and set aside to cool.

To cook the apricots

- In a large sautépan on a high heat, bring the caster sugar to a blond golden caramel, add the butter, allow it to melt, and finally add the water to create an emulsion.
- Add the apricots and all the macerating juices.
- Cover with a lid and cook for 1 minute.

To serve

- Spoon the cooked apricots into your gratin dishes or serving bowls and cover with the cooked almonds.
- Dust with a little icing sugar if you wish and serve with a large spoon of crème fraîche.

Raymond Blanc

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