Baked apples with verjuice and clove crumb

Ingredients

- 40g butter
- 10 small apples, organic if possible, peeled but leave the stems attached
- 100ml verjuice
- 120g castor sugar
- peel of 1/2 lemon, clotted cream, to serve

Clove crumb

- 150g plain flour
- 100g brown sugar
- 50g butter
- 50ml olive oil
- 2 tsp ground cloves

Equipment

- Metric spoon & cup measures
- Sharp knife
- Peeler
- Baking sheet

1. Preheat the oven to 180C fan-forced or 200C conventional. Line a baking tray with baking paper.
2. Butter a baking dish generously with the 50g of butter and add the apples.
3. In a small saucepan, bring the verjuice, sugar and lemon peel to a simmer and stir until the sugar has dissolved. Pour the syrup over the apples and bake uncovered for about 30 minutes until tender and slightly coloured.
4. For the clove crumb, add all the ingredients to a large bowl and rub together with your fingers until combined. Spread over the prepared tray and bake for 12 to 15 minutes until golden. Set aside to cool. The mixture will crisp up as it cools.
5. Crumble the clove crumb over the apples and serve with clotted cream.