

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



BAKED APPLE-PEAR CRUMBLE

- 2 large Chilean apples, such as Royal Gala or Fuji (about 1 pound), peeled, halved and cored
- 2 large Chilean pears*, such as Bosc or Bartlett (about 1 pound), halved and cored
- 1/3 cup flour
- 1/3 cup packed light brown sugar
- 1/4 tsp. salt
- 3 Tbs. butter, melted
- 1 cup coarsely chopped walnuts
- 1/2 cup apple juice or cider

Preheat oven to 350°F. Lightly coat a 13 by 9 inch baking dish with nonstick cooking spray.

Arrange apple and pear halves, cored side up, in baking dish. In a bowl, combine flour, brown sugar and salt. Stir in butter then walnuts. Dividing the mixture evenly, press onto centers of the pear and apple halves. Pour apple juice in dish; cover with aluminum foil.

Bake for 30 minutes; remove foil and bake until the fruit is tender and crumbs have browned, 10 to 15 minutes longer; spoon apple juice glaze over fruit.

Serve warm with whipped cream or ice cream.

Makes 8 portions

* Pears should be aromatic, fairly firm but a bit soft at the wider end.



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

