

Carole's Fruit Crumble: catering recipe (From Ros Eadie)

Makes 1 large chafing dish 25"x14" which will serve about 40 - 50

I made double the quantities for 2 chafing dishes which served 90.

4 lbs apples (1.8 kg) tart apples
1 large Costco bag frozen mixed berries

500g flour
400g butter
250g rolled oats
500g Demerara sugar (this gives flavour so do not use white sugar)

Peel and core apples and cut into eighths. Put in a wide pan, add a few tbsp water.
Cook over a medium heat until the apples start to soften. Add more water as necessary.
You may have to do this in several batches, depending on the size of your pan.

Put in a greased chafing dish.

Add thawed mixed berries.

Add flour and butter to food processor - do in 2 batches.

Mix in sugar and rolled oats by hand.

Scatter over fruit mixture just before baking.

Press lightly with a fork.

Bake @ 400 F until crisp on top. Takes about 1 hour.

Serve with vanilla ice cream or custard.

(2010 cost/chafing dish approx. \$22)