KIKKOMAN

Pear and apple crumble with plant topping

Total time **60 mins** **30 mins** preparation time **30 mins** cooking time **60 mins** waiting time

INGREDIENTS

10 portion(s)

500 g	apples, diced (1 x 1 cm)
500 g	pears, diced (1 x 1 cm)
50 ml	lemon juice
10 ml	Kikkoman Naturally Brewed Less Salt Soy Sauce
10 g	vanilla sugar

For the crumble:

300 g	wheat flour
200 g	plant-based margarine
100 g	sugar

Additional:

	Rapeseed oil (for greasing the ramekins)
500 g	vegan ice cream (sorbet or dark chocolate), optional

PREPARATION

Step 1

Put the diced apple and pear in a bowl. Add the lemon juice, Kikkoman Less Salt Soy Sauce and vanilla sugar, and mix well.

Step 2

Mix the flour, margarine and sugar to form a uniform dough. Leave to chill in the refrigerator for 30 minutes.

Step 3

Place the fruit in the greased ramekins and top with the chilled crumble dough pieces.

Step 4

Preheat the oven to 200 °C (fan) and bake for 30 minutes.

Step 5

Serve warm, with a scoop of ice cream if preferred.