


## Lemon Myrtle and Macadamia Crumble

**Serves:** 8

**Prep time:** 10 minutes

**Cook time:** 20 minutes

 ½ serve per portion

### Ingredients

2 apples, chopped

2 pears, chopped

1 ½ teaspoons dried lemon myrtle leaves

½ teaspoon ground cinnamon

Pinch ground nutmeg

½ cup water

### Topping:

2 tablespoons butter, cut into cubes

½ cup wholemeal plain flour

½ cup oats

⅓ cup macadamias, roughly chopped

2 tablespoons brown sugar

¼ teaspoon ground cinnamon

### Method

ADD apples, pears, lemon myrtle and spices to a saucepan and mix well.

COOK fruit mixture with ½ cup of water over low heat for 10 minutes, until the fruit has softened.

ADD all topping ingredients to a frypan and mix until it resembles crumbs. Turn heat on low and cook while stirring until toasted and golden brown. Set aside.

ASSEMBLE the apple and pear filling in eight small cups and top with the oat crumble.



Discretionary Food

*Recipe courtesy of Aleks Lukovic, the Country Kitchens team*