

Apple, banana, and kiwi crumble with the thermomix

Apple, banana, and kiwi crumble with the thermomix

5 min	5 min 30 min	5 min 30 min 35 min	5 min 30 min 35 min 1/10
5 min 30 min 35 min 1/10 8	5 min 30 min 35 min 1/10 8 6	5 min 30 min 35 min 1/10 8 6 13	

5 min 30 min 35 min 1/10 8 6 13

130g flour
120g butter
100g sugar
3 apples
3 kiwis
2 bananas
2 tbsp lemon juice
1 packet of vanilla sugar

**130g flour
<span itemprop="re**

Prepare a fragrantly flavored recipe for fruity crumble in the Thermomix TM31, TM5, and TM6 :

Preheat the oven to 210°C

Â»

Peel the apples, bananas, and kiwis and cut them into small pieces, then place them in an ovenproof dish, and sprinkle the vanilla sugar and lemon juice on top.

Â»

Put the flour and sugar in the Thermomix bowl.

Â»

Set for 5 seconds at speed 5 in reverse function.

Â»

Add the butter and mix for 1 minute at speed 3 in reverse function.

Â»

Spread this mixture over the fruits.

Â»

Bake for 30 minutes.

Enjoy warm, serve this Thermomix recipe in glasses or ramekins. It's delicious. Yum