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Savory Apple Cheddar Crumble

INGREDIENTS

FOR THE FILLING

- 12 Granny Smith apples - peeled, seeded and diced
- 4 cups diced butternut squash
- 1 stick salted butter
- 12 sliced shallots
- 1 red onion, diced
- 2 cloves crushed garlic
- 1 cup Madeira wine
- 2 sprigs thyme
- 1 tablespoon kosher salt
- 1 teaspoon fresh cracked pepper

FOR THE CRUMBLE

- 5 cups flour
- 2 cups corn meal
- 1/2 cup sugar
- 1 cup grated parmesan
- 1 teaspoon nutmeg
- 1 tablespoon kosher salt
- 1 teaspoon fresh cracked pepper
- 4 sticks salted butter (room temperature)
- 4 cups shredded sharp cheddar
- Leaves from 3 sprigs of thyme

PREPARATION

Sauté apples in butter until translucent. Set aside. Sauté butternut squash in butter until soft, about ten minutes. Set aside. Sauté shallots, garlic and red onions until translucent. Set aside. Deglaze the pan with the Madeira wine and thyme. In a large bowl, toss all of the ingredients together and season with sea salt and fresh ground pepper to taste.

Mix flour, corn meal, sugar, parmesan, nutmeg, salt and pepper in a bowl. Cut in the butter and with your fingers, combine until the mixture is crumbly. Add thyme leaves. Toss in the cheddar, being careful not to overmix the crumble and to keep the crumbly texture.

Fill a cast iron skillet or baking dish with the apple mixture. Top with the crumble mixture. Bake in a pre-heated 375 degree oven for 25 minutes or until the topping is golden brown and the apple mixture is bubbling.

Q: Apples are my favorite fall fruit but I'm looking for new ways to bake with them. Any ideas?

A: Nothing says fall like a warm apple crumble. Apples are great this time of year and we love using them in unexpected ways. We've put a flavorful twist on a classic dessert that makes for the perfect autumn side dish. Our savory apple crumble has the best of multiple worlds: sweet and tangy apples, creamy caramelized shallots and the bite of sharp cheddar cheese. Serve with roasted pork, turkey or any of your fall favorites.

PHOTOGRAPHY BY GARVIN BURKE

REST EASY

You don't have to sacrifice style—or your dining room table—when serving straight from the skillet. Look for trivets that work with the rest of your table setting or act as statement pieces when not in use.



CB2
Marble trivets;
\$34.95. cb2.com



Crate & Barrel
Square acacia X trivet;
\$12.95. crateandbarrel.com



Calypso St. Barth
Agate silver trim trivet;
\$275. calypsostbarth.com