

SHOWBIZ

AUTUMN 2018



The Pavilion on track
for its first Ekka

A night to cellar-brate
at Grape Grazing

Healthy recipes to kick
those post-Easter sugar cravings



RNA | THE ROYAL NATIONAL AGRICULTURAL AND INDUSTRIAL ASSOCIATION OF QUEENSLAND



The official magazine of the RNA

Latest Regeneration News



Remembering an Ekka legend



Competing to be the best



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Welcome

2018 is an exciting and busy year for the RNA.



The Royal Queensland Show (Ekka) is just over 100 days away and preparations are in full swing. Competitions remain at the heart of the show and entries have started pouring in, with more than 1,100 received so far. By August, we expect to receive around 21,000 entries in 48 competition sections from Fine Arts to Woodchop and Sawing. We thank our RNA staff for their hard work and dedication during this busy time and look forward to the 141st show.

Many milestones will be reached this year in our \$2.9 billion Brisbane Showgrounds Regeneration Project, which ensures the Ekka remains at its original birthplace. The Pavilion will be complete by mid-October, with partial use for the show in August. The state-of-the-art pavilion will house animals at Ekka and be used as a 650 bay car park and event space outside of show. In King Street, the world's largest engineered timber office building, 25 King, is scheduled to be complete by late 2018.

King Street continues to thrive as one of Brisbane's premier dining hubs, with food truck park, Welcome to Bowen Hills, now open. This popular indoor/outdoor space in the revitalised Dairy Hall and Sugar Building is dedicated to rotating food trucks and features a bar with 68 taps. More retailers will open on King Street throughout the year,

including the much anticipated Bavarian Beerhaus in late May.

The Royal Queensland Food and Wine Show (RQFWS) has also been unearthing fine food and wine offerings, with a number of its prestigious competitions calling for entries throughout March and April. More than 475 entries were received in the Cheese and Dairy Produce Show and Ice Cream, Gelato and Sorbet Competition, while almost 60 products were entered in the Branded Beef and Lamb Competition. In our Royal Queensland Wine Show, more than 1,700 bottles were entered this year which is slightly up on 2017.

Thank you for your continued support of the RNA and we look forward to another eventful year.

David Thomas
RNA President

Construction continues on 25 King



Latest regeneration news

The Pavilion

The Pavilion is on track to be finished by mid-October, with partial use for the Royal Queensland Show (Ekka) in August.

Work has been progressing on the four-storey pavilion since starting in August last year, with the base structure to be complete by the end of May.

The façade will then be installed before Ekka, where the ground and first floors will be used to house around 1,600 head of beef and dairy cattle, dairy goats and poultry.

Outside of the show, The Pavilion will be used as a 650 bay car park, catering for Brisbane Showgrounds event attendees and visitors to the nearby Royal Brisbane Hospital. It will also be used as an event space.

The Pavilion, designed by Shane Thompson Architects, is a major milestone in the \$2.9 billion Brisbane Showgrounds Regeneration Project.

Marquee 2

The brand new Marquee 2 has made its mark, recently hosting its first event.

Construction of the new 2,250m² marquee in Sideshow Alley finished in February, with Marquee 2 the event precinct's second

marquee.

The event space adds to the existing 5,500m² marquee, which is most well-known as the Royal Queensland Show's (Ekka) showbag pavilion.

The first event to be held in the new space was the Timber and Working with Wood Show from Friday 20 to Sunday 22 April.

Marquee 2 can cater for festivals and exhibitions of up to 3,000 people and will also be used to house the popular Woodchop and Sawing Competition at this year's Ekka.

25 King

The world's largest engineered timber office building, 25 King, is taking shape, with construction continuing.

The first delivery of cross laminated timber (CLT) columns, beams and floor panels arrived at the Brisbane Showgrounds in February, with installation now at the four-storey mark.

A key element of the nine-storey building's structure is the use of prefabricated modules for each floor. The modules are pre-assembled at ground height and then lifted into place to form what looks like a wooden lego structure.

Six storeys of the 45 metre high building

are expected to be complete by mid-year, with 25 King to be finished by the end of the year.

Global engineering firm Aurecon has committed to leasing four of the nine office floors and there will also be three ground level retail tenancies. The remaining office space is still to be leased.

2018 planned works:

- Construction of The Pavilion to be complete by October, with partial use expected for the Ekka in August
- The creation of Alexandria Park and upgrade to The Avenues Building 8 to begin in September
- Construction of 25 King to be complete by late 2018
- Minor upgrades to Oval No. 2 to get underway in 2018
- Trunk sewer works under the Main Arena, servicing The Pavilion, to be complete in 2018
- Signalisation of the King Street and St Pauls Terrace intersection to be complete by late 2018
- More retailers to open progressively on King Street throughout the year

Vale

Ken Crotty OAM

Honorary Council Steward
and 2010 Ekka legend



“Ken has left an incredible Ekka legacy, one that we will honour for generations to come.”

Gary Noller
RNA Beef Committee Chair

The RNA is deeply saddened by the passing of a man who epitomised the spirit of the Royal Queensland Show (Ekka) – Ken Crotty OAM.

Since coming to the show as a six year-old in 1939, he has attended every Ekka since and had been stewarding in the beef section for a remarkable 50 years.

In almost 80 years he only missed one show – in 1942 – when the Ekka was not held due to World War 2 when the Showgrounds were used as a staging depot for troops.

RNA Beef Committee Chairman Gary Noller paid tribute to a much loved member of the Ekka family who gave so much of his time.

“Ken lived and breathed the Ekka,” he said.

“His selfless dedication to ensuring our beef competitions were conducted to the highest standards over many decades is an enduring part of the legacy Ken has left,” he said.

“He gave so much to the Ekka, he loved what the show stood for – the people, the traditions, the competitions.”

A butcher by trade, Ken started stewarding for beef cattle in 1968 and became an honorary council steward in 1981.

In 2010, the RNA bestowed its highest honour when he was awarded the prestigious Ekka legend award.

The Show Legend is a celebrated award that recognises the resolute dedication and effort made by an individual to both the RNA and the Ekka.

After beginning his apprenticeship as a butcher in 1946 as a 14-year-old, Ken spent 17 years in the trade before studying to become a State meat inspector.

Mr Noller said it was this expertise in the beef industry that made Ken such a respected and admired figure at the Ekka.

“He was such a generous man in many ways, he spent a large amount of time utilising all his knowledge and skills to mentor other stewards,” he said.

“We are so indebted to him, his knowledge, integrity, expertise, record keeping and wonderful rapport he had with everyone is going to be sadly missed.”

In 2014, Ken was awarded an Order of Australia (OAM) medal for his service to the agricultural show movement in Queensland, and to the community.

Mr Noller said like the Ekka legend award it was richly deserved and paid tribute to what Ken has given to the Queensland beef industry and the show movement.

“The Ekka won’t be the same again, our beef competitions and the industry are forever in his debt,” he said.

“He has left an incredible Ekka legacy, one that we will honour for generations to come.”

Remembering Ken



Doing what he loved. Ken announces a trophy award at the 2017 Paddock to Palate Breakfast at the Ekka.



Ken was crowned Ekka Legend in 2010 for his unwavering dedication and contribution to the success of the RNA and Ekka.



Highly respected in the beef cattle industry, Ken presents a trophy award at the 2017 Premier Beef Presentation at the Ekka.

Welcome to Bowen Hills
draws a crowd



A welcome foodie addition

Brisbane's first permanent food truck stop, Welcome to Bowen Hills, has seen large crowds park themselves at the venue, since pulling into the Brisbane Showgrounds in February.

With a rotating roster of food trucks offering Instaworthy eats, from curry in a cone to superfood bowls, the indoor/outdoor venue has fast become a foodie hot spot. The venue also hosts special foodie events, with the Garlic Bread Festival in early April proving popular (see right upcoming events list).

Welcome to Bowen Hills is also perfect for afternoon group gatherings, with a bar featuring an impressive 68 taps and a tiki cocktail menu. For those who prefer something a little more sophisticated, there's a gin bar called Swill opening in May.

With the venue located in the revitalised RNA Dairy Hall and Sugar Building, Welcome to Bowen Hills has added a Milk Bar, offering a selection of Royal Queensland Show (Ekka) inspired classics like the Ode to the Ekka Strawberry Ice Cream and root beer float. They also serve ice cream sandwiches and shakes, with one of the more popular flavours peanut butter and pretzel.

Welcome to Bowen Hills is the brainchild of 100 Burgers Group, who are also behind the popular street food hub Welcome to Thornbury in Melbourne.

To see the rotating food truck roster, visit the Welcome to Bowen Hills website by clicking here.

Upcoming foodie events

Vegan Night

Thursday 10 May from 5pm

Eurovision Food Festival

Saturday 12 - Sunday 13 May from 12pm

Chicken Nugget Festival

Saturday 26 -

Sunday 27 May from 12pm

Childcare centre grows precinct



Parents living or working at the Brisbane Showgrounds now have convenient onsite childcare, with Guardian Early Learning opening in King Street in February.

The custom designed centre features large indoor / outdoor play areas with gardens and climbing equipment, an onsite cook and open servery to promote a healthy relationship with food, and art and craft studios.

See the world-class centre for yourself and meet the educators by joining a daily tour.

To book simply click here.

Artisan crafts a new home

Queensland's home of craft and design, Artisan, has woven its way into the Brisbane Showgrounds.

It opened on the corner of King and Machinery Streets in mid-April, with its new space featuring an art gallery, with a year-round calendar of exhibitions and events. For those feeling creative, Artisan holds regular workshops such as spoon carving and weaving (see below upcoming workshops).

The space also houses a store stocked with one-off handmade gifts, fashion accessories and homewares, made by some of Queensland's leading craftspeople and designers.

One of the designers providing their wares

to Artisan is photographer and ceramicist Nicolette Johnson, who is well-known for her stunning ceramic homewares and sculptural pieces.

Upcoming workshops

Beginners Textile Design - *Saturday 5 May*

Spoon Carving - *Saturday 12 May*

Making Wooden Earrings - *Saturday 19 May*

Drawing Session - *Saturday 26 May*

Stamp Carving and Fabric Printing - *Saturday 2 June*

For workshop prices and to book, simply [click here](#).



Coming soon to King Street

Bavarian Beerhaus

Opening in the Royal Snack Bar in May



Grocer

Opening under The Yards after Ekka in August

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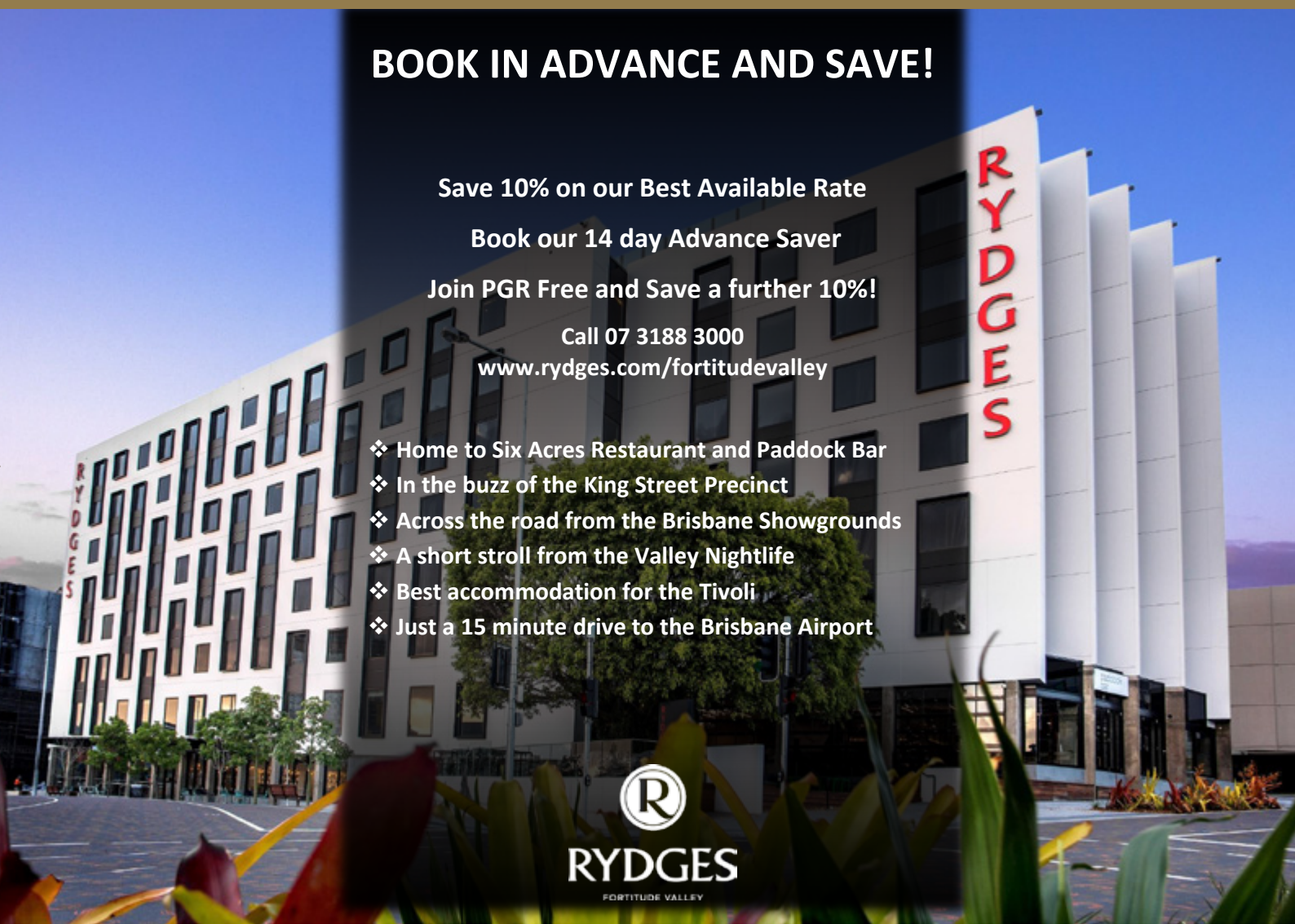
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What's On King Street



There is always something fun happening on King Street. Get amongst it and get to know your neighbours.

Upcoming events:

Kerbside Kitchen Cooking Class \$30 per person
Free Weekly Group Fitness Classes
Brisbane Showgrounds Book Club \$25 per person
Brush Strokes Art Class \$15 per person
Cocktail Making Workshops \$30 per person

To register or for more information, visit kingstreetbrisbane.com/events

Places for each event are limited.

Follow us @kingstreetbrisbane  



News in Brief

Cake or statue? The talented cake decorators at International Cake Show Australia will keep you guessing.

May a mega month for the Brisbane Showgrounds

More than 60,000 people will make their way to the Brisbane Showgrounds in May, for one of the busiest event months of the year.

Labour Day Festival on May 7 is the largest event, with around 30,000 people to march from Spring Hill to the Showgrounds where they'll celebrate workers' rights with a day-long free festival featuring rides, music and food.

Other events during the month include International Cake Show Australia from May 18 which will see around 5,000 people enjoy a sugar filled wonderland of cake making demonstrations and displays, while

more than 6,000 people will plan their perfect outdoor oasis at the Pool, Spa and Outdoor Living Expo from Saturday 26.

The month will also see several banquets held in the world-class Royal International Convention Centre (Royal ICC).

May is always a busy month for the Brisbane Showgrounds, with a record 46 events held last year.

Upcoming events at the Brisbane Showgrounds:

- Holograms Show, Shine & Shoot - April 28

- Brisbane Model Train Show - May 12-13
- Queensland Music Awards - May 14
- Myriad - May 16-18
- ACADA International Cake Show Australia - May 18-20
- Pool Spa & Outdoor Living Expo - May 26
- Queensland Caravan, Camping & Touring Supershow - June 6-11

For more information on each event, visit our What's On page by clicking here.

RNA Annual General Meeting



The RNA Annual General Meeting (AGM) was held on March 29 in the Royal International Convention Centre (Royal ICC).

The meeting was attended by RNA Councillors, members, stakeholders and members of the public and reviewed the RNA's initiatives and achievements in 2017.

Topics included the \$2.9 billion Brisbane Showgrounds Regeneration Project, the Royal ICC and Brisbane Showgrounds venue business, the Royal Queensland Show (Ekka) and financials.

Please click on the cover to view the 2017 Annual Report.



Competing to be the best

Competition entries have already started pouring in for the Royal Queensland Show (Ekka).

More than 1,100 entries have been received so far - by August that figure is expected to be around the 21,000 mark.

There are 48 competition sections, from beef cattle to cakes, which reward and recognise exhibitors for their skill, hard work and dedication.

The competitions listed to the right are currently open for entry. Simply click on the name of the competition for more information.

Some 2018 competitions are already underway, including phase one of the Paddock to Palate Competition presented by Mort & Co which is the weight gain phase.

More than 600 cattle have been entered in

the competition this year. They're currently at Grassdale Feedlot near Dalby, where phase one takes place.

While the Hy-Line Brown School Egg Laying Competition will commence in May, with school students to raise six hens and have them laying in time for Ekka.

Seventeen schools have entered the competition this year, up from nine in 2017.

Competitions open for entry include:

- 2018/19 Wagyu Challenge (entries close Friday 27 April)
- Horticultural Displays (entries close Tuesday 1 May)
- Woodchop & Sawing (entries close Friday 11 May)
- Education (12 different competitions for schools - entries close from 11 May)

- Cookery (entries close Friday 1 June)
- Photography (entries close Friday 1 June)
- Painting & Drawing (entries close Friday 1 June)
- Creative Art & Craft (entries close Friday 1 June)
- Sculpture (entries close Friday 1 June)
- Quilts Across Queensland (entries close Friday 29 June)
- Verge Garden (entries close Sunday 1 July)
- Apiculture (entries close Friday 6 July)
- Potted Plants (entries close Friday 3 August)

Be sure keep an eye on the Ekka website and social media pages as more competitions are launched.

I-Sing, you sing, we all sing karaoke at Ekka

For the very first time, the Queensland state and national finals of the I-Sing Australia competition are being held at Ekka.

Amateur singers will take to the stage at XXXX Stockmen's Bar and Grill on the first Sunday of show (12 August) in a

karaoke style competition, with the winner to represent Australia at the I-Sing World Championships in Paris in September.

Heats will get underway later this month – [click here to visit the I-Sing website for venue details.](#)



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Teachers learn to brie cheese makers

Queensland teachers have been 'whey'ing up their lesson plans, after taking part in the RNA Teachers' Cheese Making Workshops at the Brisbane Showgrounds in February.

More than 25 teachers from 13 schools got a lesson in making blue cheese and camembert from dairy expert and Royal Queensland Food and Wine Show (RQFWS) judge Russell Smith.

Taking part in the internationally awarded workshops were nine Brisbane-based schools, along with a number of regional schools including Dalby South State School and St Johns College Nambour.

With the teachers now back in the classroom, they've been sharing their new-found cheese making skills with their students, who will enter the Royal Queensland Show's (Ekka) Student Made Cheese Competition.

They'll start making their cheeses in May,

with the award-winners to be announced at a presentation at the Brisbane Showgrounds on Friday 29 June.

Russell Smith, who will judge the cheeses on 27 and 28 June with help from Ueli Berger from King Island Dairy, said making cheese was a fun way for the students to learn where their food came from.

"After making the cheese, the students are required to look after them for six weeks before they're judged and the winners are awarded," he said.

"Because the students are involved with their cheese for an extended time, they gain a much better appreciation of the processes involved in its commercial production.

"Possible career pathways the students could then follow are studies in food science including dairy food science. There are many opportunities for jobs in these industries in Australia."



Mt Alvernia College teachers Kate Woolhouse (left) and Kristen Maus separate the curd as part of the cheese making process.

City kids to learn the rural ropes



From left - Sophie Constable, Zaylee Spohn and Dallas Hill from Our Lady of Assumption School at Enoggera, were all smiles at the 2017 Rural Discovery Day.

Around 1,000 Brisbane primary school children will discover that food comes from farms, not the supermarket shelf, when they take part in the Royal Queensland Show's (Ekka) Rural Discovery Day at the Brisbane Showgrounds in May.

Now in its 15th year, the popular 'ag-ucational' day brings the country to the city

to show students first-hand the essential role Queensland farmers play in feeding and clothing them each day.

The students will learn from the farmers themselves, as they take part in activities including planting tomato seedlings, making yoghurt and coding drones and robots to perform agricultural tasks. They'll also

get up close to lambs, chickens, goats and many more of their favourite farmyard animals.

Date: Thursday 24 May

Time: 9.30am – 2pm

Registration: Primary schools can register by clicking [here](#).



‘Steaking’ the best beef and lamb

Consumers will soon find out which brands of red meat they should be carving up, with the Royal Queensland Food and Wine Show’s (RQFWS) Branded Beef and Lamb Competition being judged in early May.

Chief Judge Elaine Millar will lead a team of Queensland’s top chefs, butchers and food consultants, as they taste their way through 58 beef and lamb entries on May 1 and 2.

The award-winners, including the titles of Australia’s best steak and lamb, will be announced on Friday 4 May at the Brisbane Showgrounds.

Keep an eye on the RQFWS social media pages in May to find out which award-winning red meats and dairy products you should be enjoying.

@rqfws



@QldFoodWineShow

@rqfws



‘Grate’ cheese and ice cream

Cheese and ice cream lovers will be given the scoop on which brands to indulge in, with the Royal Queensland Food and Wine Show’s (RQFWS) Cheese and Dairy Produce Show presented by Lendlease and Ice Cream, Gelato and Sorbet Competition presented by Lendlease being judged in late May.

International dairy judge and cheesemaker, Russell Smith, will lead a team of some of the country’s most highly regarded dairy experts, as they taste more than 475 products from May 21 to 24.

This year has seen more camel milk products entered than ever before, with the entries including camel milk and camel milk yoghurts and cheeses.

The award-winners, including the titles of Australia’s best cheese and ice cream, will be announced on Friday 25 May at the Brisbane Showgrounds.



A night to cellar-brate



Don't miss your chance to be the first to taste Australia's newest wines, with tickets to the Royal Queensland Food and Wine Show's (RQFWS) Grape Grazing by Night – Celebrating Australian Wine event on sale from Monday 30 April.

The exclusive event in July is now in its fourth year and gives the general public the rare chance to try more than 1,700 wines, including the Royal Queensland Wine Show

(RQWS) award-winners.

Wine lovers can also pair their favourite drops with RQFWS award-winning cheese, beef and lamb, with grazing stations featuring Australia's finest produce.

Grape Grazing follows the Royal Queensland Wine Show (RQWS), the first capital city wine show of the season and the first to judge the 2018 vintage in Australia.

When: Friday 13 July

Time: 5.30pm – 8.30pm

Where: Exhibition Building, Brisbane Showgrounds

Wine lovers, don't delay – there are only a limited number of tickets and last year's event was a sell out. For the latest Grape Grazing news and to register your interest click here.



Unearthing Australia's top drops

With vintage drawing to a close, winemakers across Australia have been entering their newest drops in our prestigious Royal Queensland Wine Show (RQWS).

More than 1,700 entries have been received this year, which is slightly up on 2017. An incentive has been the new \$12,000 fellowship provided by the RNA, to be

awarded to the winemaker of the Grand Champion Wine of Show.

The fellowship funds can be used for travel, training and education to further improve winemaking skills.

The competition, to be judged and awarded in July at the Brisbane Showgrounds, is the first capital city wine show of the season and will let consumers know which bottles

to enjoy.

Key dates

Judging - from Monday 2 July

Awards - Friday 13 July

Keep an eye on our social media pages to see which bottles are best to uncork. Then make sure you taste them at Grape Grazing by Night.

Palate

The post-Easter sugar hangover might still be lingering, but our Royal International Convention Centre chefs have put together some healthy meals that will surely trick your taste buds into thinking it's the holidays all over again.

These lunch, dinner and dessert recipes will help you to get back on track after your holiday indulgence.



A Post-Easter Tick of Approval

Lunch

While the Queensland weather is still warm and summery, it's the perfect time to cook a fresh and healthy seafood dish. This light lunch is packed full of flavour and won't leave you feeling guilty - unlike those hot cross buns did!

Tasmanian Salmon Grain Salad

Ingredients

4 fillets Tasmanian Salmon (skin on)	2 celery stalks, finely chopped
1 punnet vine ripened cherry tomatoes	
200g burghul wheat	100g couscous
1 red onion, finely diced	¼ cup chives, finely chopped
¼ cup flat leaf parsley, finely chopped	
60g toasted almonds	100ml olive oil
50ml fresh lemon juice	Lemon wedges to serve
Sea salt flakes	Cracked pepper

Method - Salad

1. Toast the almonds until just brown. Let cool and roughly chop. Set aside.
2. Place couscous and burghul wheat into separate bowls and cover with boiling water until tender. (Ratio -100gm of grain =

100mls water or vegetable stock)

3. Once the grains are tender combine the onion, fresh herbs, almonds and celery.
4. Season with cracked pepper and sea salt flakes.
5. Dress with the olive oil and fresh lemon juice. Set aside while you grill the salmon.

Method - Salmon

1. Season the salmon with sea salt and pepper on all sides.
2. Heat a heavy based flat pan with a little oil.
3. Place the salmon in the pan skin side down and fry until the skin is light in colour and crispy.
4. Turn the salmon and cook on all sides - approx another 3 minutes on each side.
5. Remove from the pan and rest for 3 to 4 minutes.
6. Season and warm the cherry tomatoes in a hot oven.

Place the salmon and tomatoes on the grain salad, dress with a drizzle of olive oil and serve with a lemon wedge.



Dinner

Steak and mashed potato doesn't need to be dull. This healthy dish is packed with flavour and goes perfectly with a glass of red wine, which we're sure you got used to indulging in over the Easter break!

RQFWS Award-winning Beef & Mashed Congo Potato

Ingredients - Beef

Roast beef tenderloin - our chefs use RQFWS award-winners such as Swift Premium and Darling Downs Beef City Platinum

70g unsalted butter	5 cloves garlic
2 sprigs thyme	Sea salt
Black pepper	

Ingredients - Beef Jus

15g canola oil	100g beef stock
15g shallots, finely chopped	200ml red wine
1tbsp thyme leaves	Salt

Ingredients - Mashed Congo potato

210g Purple Congo potatoes, unpeeled	
45g thickened cream	15g unsalted butter, soft
Salt	

Method - Beef

1. Preheat oven to 200c.
2. Season the beef tenderloin on all sides with salt and pepper.
3. In a pan over medium heat, melt the butter with the garlic until foamy.

4. Lightly sear the beef on all sides in the butter, 8-10 seconds per side. Transfer the beef to a roasting rack.
5. Add the thyme to the pan and lightly fry in the butter. Remove from the heat and spoon a little of the butter over the beef.
6. Transfer to a roasting rack and roast in the oven, turning and basting with the butter every 10 minutes, until it is cooked to your liking. Around 30 - 35 minutes for medium.
7. Once the beef is roasted, remove from oven and rest for 10 minutes. Slice the beef into quarters and season again with the remaining salt.

Method - Beef Jus

1. Heat the oil in a pan over medium heat.
2. Add the shallots and wine and reduce by half.
3. Add the stock, bring to a simmer, and reduce by half.
4. Season the jus with salt, strain and add the thyme leaves.

Method - Mashed Congo Potato

1. Put the potatoes in a medium saucepan and cover with cold water. Season with salt and bring to simmer over medium heat until tender - about 30-35 minutes.
2. Strain and peel the potatoes.
3. Return the potatoes to the saucepan and crush with a fork, adding the butter and cream. Season with salt.

Plate up the beef and mashed potato, then pour the jus beside the beef. You can also serve with your choice of steamed vegetables.



Dessert

This healthier take on the traditional apple crumble is sure to be a crowd pleaser. A tip from our Royal ICC chefs - serve with buttermilk ice cream. Much better for you than Easter eggs!

Apple Crumble the lighter way

Ingredients - Apple filling

4 large Granny Smith apples	50g brown sugar
50g unsalted butter	Pinch of cinnamon

Ingredients - Crumble mix

125g unsalted butter	125g brown sugar
30g rolled oats	30g raw crushed hazelnuts
125g self-raising flour	65g plain flour
Pinch of salt	Pinch of cinnamon

Method - Apple filling

1. Peel, core and dice the apples into fingertip sized pieces.
2. Heat a pan on the stove with butter. Once the butter is melted, add the brown sugar until combined, then add the apple pieces.
3. Put the lid on and let it simmer on a low heat until the apple pieces are tender.

4. Remove from the heat and let the mix cool.

Method - Crumble topping

1. In a mixing bowl, cream the butter and brown sugar, then add cinnamon and salt.
2. Mix all the dry ingredients together and add slowly to the butter mix.
3. Mix on low speed until the mixture is crumbly.
4. Spread the crumble on a baking tray and bake at 170c for about 12 minutes.
5. Let the crumble cool.

Assembly of dessert

1. Fill an ovenproof ceramic dish with the apple mix and top with the baked crumble (any leftover crumble mix can be frozen for next time).
2. Heat in an oven for about 15 min or until hot.
3. Serve with buttermilk ice cream.



GRAPE GRAZING

— by night —

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