INDIRECT · EASY

Apple crumble on the kamado in a dutch oven

Apple wedges with cinnamon and oats, baked in a cast-iron cocotte at 190°C indirect with a whisper of apple-wood smoke.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	**40 min**	**6**	**190 °C**

Ingredients

- **1.2 kg** tart apples, reineta or Granny Smith (about 6-7 medium), peeled and cut into wedges
- **2 cdita** ground cinnamon (1 for the apples, 1 for the crumble)
- **150 g** plain wheat flour
- **130 g** cold unsalted butter, diced (plus a knob to grease the cocotte)
- **1 pizca** fine salt (lifts the caramel and the butter)
- **6 bolas** good vanilla ice cream (to serve)
- **1 ud** lemon (zest and juice)
- **150 g** brown sugar (90 for the apples, 60 for the crumble)
- **100 g** rolled oats
- **40 g** flaked or chopped almonds (optional, adds a Mediterranean crunch)
- **1 puñado** apple-wood chips soaked 20 min (for the gentle smoke)

Method

1 MACERATE THE APPLES

Peel and core the apples and cut them into finger-thick wedges — not thin slices (they collapse) nor huge chunks (they stay raw). Toss them in a bowl with the lemon zest and juice, 90 g of brown sugar and one teaspoon of cinnamon. The lemon slows oxidation and brings acidity that balances the sweetness. Leave them 10 minutes while you set up the kamado.

2 RUB THE CRUMBLE BY HAND

In another bowl combine the flour, oats, 60 g of brown sugar, one teaspoon of cinnamon and a pinch of salt. Add the cold diced butter and rub it in with your fingertips to a coarse-crumb texture with pea-sized lumps. The butter must stay cold: if it melts, the crumble clumps and never turns crisp. Fold in the almonds at the end.

3 SET THE DEFLECTOR AND STABILISE 190°C

Light the charcoal, set the deflector for indirect cooking and stabilise the kamado at 190°C. It takes 15-20 minutes. Do not load the crumble until the chamber temperature holds steady for 10 minutes. Direct heat scorches sugar and butter; the deflector is non-negotiable for any dessert.

4 FILL THE COCOTTE

Grease the cast-iron cocotte with a knob of butter. Drain the excess liquid from the apples and spread them over the base in an even layer. Cover the whole surface with the loose crumble, without pressing — the air between the crumbs is what crisps them. Leave a finger of clear rim so the filling can bubble without overflowing.

5 ADD THE APPLE WOOD AND LOAD THE KAMADO

Drain the soaked apple-wood chips and scatter a handful over the coals, beside one edge of the deflector. Set the uncovered cocotte in the centre of the grate and close the lid. The smoke should be a thin blue wisp, never a thick white cloud — that would turn the dessert bitter.

6 BAKE FOR 40 MINUTES

Bake at 190°C indirect for about 40 minutes. At the 25-minute mark take a quick look: if the topping is colouring too fast on one side, turn the cocotte 180°. It is ready when the crumble is an even golden brown and the filling bubbles visibly at the edges. A skewer into an apple should meet no resistance.

7 REST AND SERVE WITH ICE CREAM

Lift the cocotte out with gloves and let it rest 10 minutes: the filling is boiling hot and will burn, and that rest thickens it to a jammy texture. Serve straight from the cocotte at the table, still hot, with a scoop of vanilla ice cream per portion. The hot-cold contrast and the ice cream melting over the crisp crumble is the whole point of the dish.

Editor's tips

- If your kamado is small (a MiniMax or a Joe Jr), the cocotte sits very close to the deflector and the base cooks faster. In that case, lift the cocotte on an extra grate or three balls of foil to create an air gap — those 2-3 cm stop the bottom toasting ahead of the top.
- Cold butter, no exceptions. It is the number-one crumble mistake: if the butter softens while you set up the kamado, put the crumble bowl in the freezer for 10 minutes before baking. Cold butter melting inside the heat is what creates crisp crumbs; soft butter makes a paste that bakes gummy.
- Get ahead: you can keep the macerated apples and the rubbed crumble in the fridge, separately, up to 6 hours ahead. Only assemble the cocotte just before baking so the crumble does not go soggy with the apple juice. It is the perfect dessert for when the kamado is already hot from the main course.

Gear for this recipe

Big Green Egg Large

The Large bakes the crumble in a casserole indirect at 190 °C with room for the apple wood chunk.

mikamado.es/en/kamados/big-green-egg-large

Orework Spanish Holm Oak Charcoal 15 kg

mikamado.es/en/accesorios/orework-encina-espanola-15kg

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Lodge Enameled Cast Iron Dutch Oven 2.84 L (Red)

The apple with cinnamon and oats bakes and browns inside the cast-iron casserole.

mikamado.es/en/accesorios/lodge-cocotte-esmaltada-284l

Inkbird IBT-4XS Bluetooth thermometer

Keeps the dome at a steady 190 °C throughout the bake.

mikamado.es/en/accesorios/inkbird-ibt-4xs

Full recipe at: mikamado.es/en/recetas/crumble-manzana-dutch-oven-kamado

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