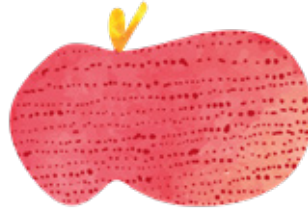


SEASONAL APPLE RECIPES



BY SEARCYS



APPLE AND CRANBERRY CHUTNEY

Prep time: 40-50 minutes

Cooking time: 55 minutes

Makes 1.75 litres

INGREDIENTS

1.75kg Early Windsor eating apples (unprepared weight)

1 tbsp lemon juice

650g granulated sugar

175ml white wine vinegar

175ml red wine vinegar

175ml apple cider vinegar

1 tbsp mustard seeds

400g onions, diced

350g cranberries

METHOD

1. Wash, peel, core and chop the apples then coat them with lemon juice in a bowl.
2. Mix all ingredients except the cranberries in a large, thick bottomed pan. Bring to a simmer whilst stirring to dissolve the sugar
3. Continue to simmer for about 45 minutes without a lid and stirring occasionally to stop it sticking - by which time the chutney will have thickened and become shiny.
4. Add the cranberries and cook for a further 10 minutes or so until they have softened but not burst.
5. Spoon the chutney into sterilised jars and seal.
6. Store unopened in a cool, dark place. The chutney will keep for up to 6 months and will improve as it matures.

APPLE AND HAZELNUT CRUMBLE CAKE

Prep time: 25 minutes

Cooking time: 1 hour

Makes 15

INGREDIENTS

CRUMBLE

- 200g plain flour
- 8g ground cinnamon
- 80g salted butter, cubed
- 200g demerara sugar
- 80g hazelnuts, roasted and chopped

DECORATION

- 15g unsalted butter
- 250g Cox's apples, peeled, cored and cut into thin slices

CAKE

- 400g plain flour
- 15g baking powder
- 190g salted butter, softened
- 225g caster sugar
- 7.5g vanilla extract
- 225ml full-fat milk (Red Tractor certified)
- 3 free-range eggs
- 500g Worcester eating apples, peeled, cored and cut into thin slices
- 2 lemons

METHOD

- Preheat the oven to 180 °C, grease and line a bakewell tin.

CRUMBLE

- Rub the butter into the flour and cinnamon until it resembles breadcrumbs.
- Stir in the sugar and nuts and transfer to the fridge.

CAKE

- Cream the butter, sugar and vanilla until pale and fluffy.
- Whisk the milk and eggs together then slowly add to the creamed mixture.
- Fold in the flour and baking powder.
- Spoon the mixture into the tin and level with the back of a spoon.
- Toss the sliced apples in the lemon juice and then arrange on top of the cake mixture.
- Sprinkle the crumble over the top and bake for one hour, or until cooked through.

TO SERVE

- Heat the butter in the pain until foaming, gently cook the decorative apple slices until tender and brown.
- Drain the apples and leave to cool.
- Allow the cake to cool for 10 minutes, then turn out onto a wire rack to cool completely.
- When cool place the apple slices over the top.



APPLE AND RADISH REMOULADE

Prep time: 30 minutes Cooking time: 30 minutes Makes 8 portions
(as a side)

INGREDIENTS

- 4 Golden Delicious eating apples
- 1 lemon, juiced
- 400g French breakfast radishes, washed and trimmed
- 100g mayonnaise
- 50m creme fraiche
- 1.5 tbsp Dijon mustard
- 4 cornichons, finely chopped
- 1 bunch of parsley finely chopped
- Pinch of sugar

METHOD

1. Peel and core the apples and cut into matchsticks – put in a bowl and coat in the lemon juice.
2. Thinly slice the radishes and add to the apples.
3. In a separate bowl mix the other ingredients, season. If too tart add a pinch of sugar.
4. Combine with the radishes and apples.
5. Leave to sit at room temperature for 30 minutes before serving.

TO SERVE

Delicious served with hot or cold gammon or as part of a salad buffet.



BAKED APPLES

Prep time: 25 minutes Cooking time: 20 minutes Makes 6 portions

INGREDIENTS

- 6 Spartan eating apples, washed and scored around the circumference with a sharp knife
- 80g golden sultanas
- 60g light muscovado sugar
- 5g ground cinnamon
- 40g unsalted butter
- 1 tbsp demerara sugar

METHOD

1. Preheat the oven to 180°C.
2. Core the apples with an apple corer.
3. Mix the sultanas, muscovado sugar and cinnamon together.
4. Place the apples in a buttered dish, standing side-by-side.
5. Push a little of the sultana mixture into each apple, using up all the mixture.
6. Add a knob of butter to the top of each apple and sprinkle over the demerara sugar.
7. Place the dish in the oven to cook for 20 minutes or until the apples are cooked through.

TO SERVE

Serve hot or warm with custard, cream, clotted cream or ice-cream.

BLACKBERRY AND APPLE PIE

Prep time: 40 minutes

Cooking time: 1 hour 30 minutes

Makes 8 portions

INGREDIENTS

750g sweet dessert pastry

1kg Discovery eating apples, peeled, cored and sliced

400g brambles or blackberries

140g caster sugar
(plus extra for dredging)

2tbsp plain flour

1 egg beaten with 2 tbsp milk

METHOD

1.

Heat oven to 170°C.
2.

Roll out 2/3rds of the pastry on a floured surface and line a 23cm loose bottomed fluted tart tin with a slight overhang.
3.

Chill the tart for 10 mins.
4.

Prick the base lightly with a fork, line with baking paper and baking beans.
5.

Blind bake in the oven on a baking sheet for 20 minutes.
6.

Remove the beans and paper and bake for a further 10 minutes until sandy brown / biscuit coloured.
7.

Place the prepared apples in a heavy bottomed pan, cover with a lid and cook on a low heat for about 10 minutes or until the apple has become fluffy.
8.

Reserve 14 berries and add the rest and the sugar to the apples.
9.

Stir to incorporate then allow to cool.
10.

When cool pile mixture into the pastry case.
11.

Roll out the remaining pastry into a 30 x 30cm square – cut out 8 strips each 3 x 30cm.
12.

Moisten the rim of the tart with a little water.
13.

Weave the strips of pastry evenly over the fruit to create a lattice pattern and push them into the edge of the tart – trim the overhang.
14.

Brush the lattice heavily with the egg/ milk mixture and scatter generously with sugar.
15.

Gently press the reserved berries into gaps.
16.

Bake for 1 hour until brown and bubbling.
17.

Leave to cool for 30 minutes then remove from the tin and serve.

TO SERVE

Wonderful with custard, ice-cream or cream.



PORK WITH MUSTARD AND APPLES

Prep time: 10 minutes

Cooking time: 20 minutes

Makes 4 portions

INGREDIENTS

25g unsalted butter

4 pork loin chops

1 leek, trimmed, washed and thinly sliced

1 garlic clove

2 Royal Gala eating apples, washed, cored and cut into wedges

2 tsp thyme, chopped

200ml creme fraiche

3 tbsp wholegrain mustard

METHOD

1.

Melt the butter in a heavy based frying pan over a high heat.
2.

Add the pork chops and brown on both sides then reduce the heat.
3.

Add the leek, garlic, apples and thyme and cook for 6 minutes, stirring occasionally.
4.

Turn the chops and cook for a further 6 minutes.
5.

Check the pork is cooked through.
6.

Mix the creme fraiche and mustard then add to the pan.
7.

Mix everything together and simmer for 5 minutes or until slightly reduced.

TO SERVE

Delicious served with Jersey potatoes and fresh peas.



APPLE AND GINGER CUP

Prep time: 10 minutes

Chill time: Overnight

Makes 2 litres

INGREDIENTS

- 1l cloudy apple juice
- 5cm root ginger, peeled and sliced
- 1l ginger ale
- 1 Braeburn eating apple, washed, cored, quartered and sliced

METHOD

- The day before you want to serve, combine the apple juice and sliced root ginger. Cover and chill.

TO SERVE

- Strain the apple juice to remove the ginger.
- Pour juice into a glass and top with chilled ginger ale.
- Garnish with apple slices.

VEGAN APPLE AND STRAWBERRY CRUMBLE

Prep time: 20 minutes

Cooking time: 30 minutes

Makes 6 portions

INGREDIENTS

- 7 Cox's apples
- 450g strawberries
- 3 tbsp maple syrup
- 1.5 tsp ground cinnamon

METHOD

- Preheat the oven to 180 °C.
- Wash, core, peel and cut the apples into 16 pieces.
- Place in a pan with maple syrup and cinnamon. Cook over a gentle heat for about 3 minutes then add the strawberries and cook for a further 3 minutes.

CRUMBLE

- Place all the ingredients in a food processor and pulse a couple of times to get a crumbly texture.
- Place cooked fruit in an ovenproof dish and tumble over the crumble mixture.
- Cook for about 20 minutes or until the top is golden brown.

CRUMBLE

- 125g oats
- 125g sunflower seeds
- 125g pumpkin seeds
- 3 tbsp coconut oil
- Pinch of salt



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