



Pink Lady® Fresh Apple Discs and Apple puree



Ingredients:

- ♡ 4 Pink Lady® apples
- ♡ 1/2 lemon, juiced
- ♡ 50g butter
- ♡ 4Tbsp caster sugar
- ♡ 4Tbsp yoghurt

Method:

1. Pour the lemon juice into a bowl of water
2. Cut the bases of any apples that do not sit flat, making sure not to remove too much of the base
3. Remove the cores from the apples, by making an incision with the point of a small knife just below the stalk, cutting through the core
4. Insert the corer at the base of the apple and slide up to the incision, twist the corer and you should be able to remove the core keeping the stalk at the top of the apple intact
5. Measure 1 cm up from the base and cut a parallel cut to the flat base, to give you a disc. Place the discs back into the acidulated water
6. Repeat this last process but from the opposite side, keeping the top of the apple with the stalk
7. Taking the centre piece of the apple, remove the skin and cut into wedges
8. Melt the butter in a sauce pan on medium heat
9. Add the apples and sugar and cook for 15 – 20 minutes
10. Place the apples in a food processor and blend until smooth
11. If the puree is too runny, then place back on the heat for a few minutes until thickened
12. Set aside and leave to cool
13. Transfer into an artist's bottle or a sterilised jar



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