



## Pink Lady® apple and pancake tacos

Serves 4



### Ingredients:

#### Pink Lady® compote:

- ♥ 4 Pink Lady® apples, peeled, cored and diced
- ♥ 1 cup (250ml) frozen raspberries, crushed
- ♥ Grated peel of 1 lemon
- ♥ ½ cup (80ml) castor sugar (adjust quantity according to taste preference)
- ♥ 1 tsp (5ml) vanilla extract

#### For the tacos:

- ♥ ¾–1 cup (200–250ml) milk
- ♥ 3 extra-large eggs
- ♥ 1 cup (250ml) self-raising flour
- ♥ 2 Tbsp (30ml) sugar
- ♥ 1 tsp (5ml) vanilla essence
- ♥ Pinch salt
- ♥ 2 Tbsp (30ml) melted butter, plus extra for frying

#### For serving:

- ♥ Ricotta cheese or full-cream yoghurt
- ♥ Fresh mint
- ♥ A few thin slices Pink Lady® apples

Created by:  
Anke Roux

### Method:

1. Place nuts in a food processor and blend until very finely chopped.
2. Add spices, lemon. Place all the compote ingredients in a saucepan and heat gently until the berries begin to release their juice.
3. Reduce heat and simmer gently for 10–20 minutes, or until most of the liquid evaporates and mixture is a jammy consistency. Set aside.
4. To make the tacos, whisk the milk and eggs until well combined.
5. Add the remaining ingredients, except the butter, and mix until just combined. Don't overmix the batter.
6. Brush a nonstick pan with melted butter and fry a ¼ cup batter until golden on both sides.
7. Gently fold pancake into a taco shape while still hot.
8. Repeat process with remaining batter.
9. Fill the tacos with a dollop of apple compote and some ricotta or yoghurt.
10. Serve garnished with mint and apple slices.

