



Pink Lady® Apple stuffed with Almonds and Dried Fruit

Serves: 4



Ingredients:

- ♥ 4 Pink Lady® apples
- ♥ 3 tbsp caster sugar
- ♥ 1 tbsp icing sugar
- ♥ 50g pistachio nuts, crushed
- ♥ 4 butter cubes (1cm cubed)
- ♥ 50g butter, melted
- ♥ 2 tbsp bread crumbs
- ♥ 100g raisins or any dried fruit
- ♥ 50g flaked almonds
- ♥ 200ml vanilla custard

Method:

1. Pre heat the oven to 180°C
2. In a mixing bowl, combine the bread crumbs and icing sugar
3. Add the pistachios, raisins and flaked almonds
4. Spread the mixture onto a baking tray
5. Bake in the oven for 8-10 minutes, or until the nuts and bread crumbs are golden-brown
6. Set aside to cool
7. Cut the bases of apples that do not sit flat, making sure not to remove too much of the base
8. Remove the core of the apple with a corer
9. Brush a shallow baking tray with some of the melted butter and sprinkle over some of the caster sugar. Brush each apple with the remaining melted butter and then roll them in the remaining caster sugar. Place the apples on the buttered baking tray
10. Using a teaspoon fill each apple core with the pistachio and raisin mixture pushing the mixture down. Reserve the rest for garnishing
11. Place a cube of butter on top of each apple in the centre
12. Bake in the oven for 25 minutes

Chef's tip

If possible, cook the apples without fan assisted heat as this is too intense and will burst the skin of the apple before it is cooked. Remove from the oven and allow to cool.

Place apples on plate and sprinkle with reserved pistachio and raisin mix.

Serve with custard.



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Pink Lady®

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