



## Rosé-poached Pink Lady® apples

Makes 6



### Ingredients:

- ♡ 2 bottles (750ml each) rosé
- ♡ ½ cup (125ml) white sugar
- ♡ 3 star anise
- ♡ 3 cinnamon quills
- ♡ 6 Pink Lady® apples, peeled
- ♡ 3 Tbsp (45ml) finely ground pistachios (optional)
- ♡ Pomegranate rubies (optional)

### Method:

1. Heat rosé, sugar and spices in a large saucepan and bring to the boil.
2. Add apples and turn down heat to a gentle simmer.
3. Cut baking paper to fit the saucepan as a 'lid' and simmer apples gently for 10-12 minutes.
4. Remove apples with a slotted spoon and reduce poaching liquid until syrupy (about ⅓).
5. Serve poached apples with poaching liquid syrup, pistachios and pomegranate rubies.



Created by:  
Chad January