

FERGUS HENDERSON'S BAKED BRAMLEY APPLE

Fergus co-owns the highly renowned London restaurants, St. John Bar & Restaurant Smithfield and St. John Bread & Wine Spitalfields. Along with Trevor Gulliver, Fergus has worked hard to gain St. John 14th place in the S. Pellegrino World's 50 Best Restaurants awards. Fergus has also published a number of successful cookery books, including 'Nose to Tail Eating - A Kind of British Cooking' and 'Beyond Nose to Tail Eating'.

There's nothing finer than a Baked Bramley Apple, with the extraordinary texture of the apple's flesh when baked.

1 Bramley apple

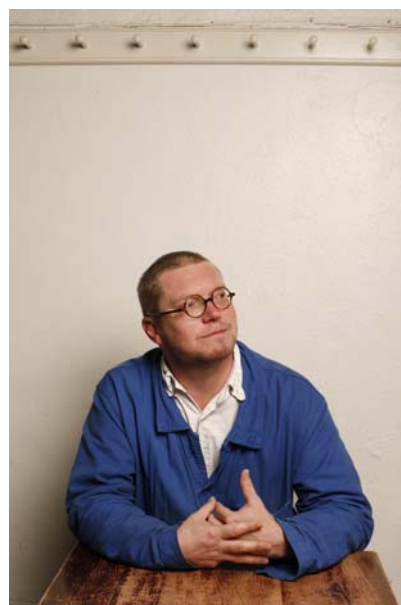
Knob of butter

3-4 heaped tablespoons of brown sugar

Calvados to taste

To serve:

Cold Cream



1. Core the apple and stuff it with brown sugar and a knob of butter
2. Heat up some Calvados in a small pan
3. Carefully light the Calvados and pour over your baked Bramley Apple
4. Serve the flaming Apple with cold cream for a delicious sweet treat

