

## **BRAMLEY APPLE AND SULTANA COMPOTE, CARAMELISED PUFF PASTRY DIAMOND AND CLOTTED CREAM**

James is a regular competitor on BBC's Ready Steady Cook and often makes guest appearances on both Saturday Kitchen and UKTV's Great Food Live. He also recently filmed his own series, The Tanner Brothers, with brother and fellow chef, Chris.

### **For the Compote**

**3 Bramley apples – peeled cored and diced**

**1 vanilla pod – split lengthways and seeds removed**

**50gm butter**

**Pinch of sugar**

**Pinch of cinnamon**

**100gm Sultanas**

**Splash of water**

### **For the Puff Pastry Diamond**

**200gm puff pastry**

**Pinch of sugar**

**Egg wash**



### **To Serve: Clotted Cream**

1. Put apples, vanilla, butter, cinnamon, sugar and water in saucepan. Cook, stirring often, until ingredients turn to purée. Mix in sultanas and set aside.
2. Roll out puff pastry and cut two 10cm wide diamonds. Cut around the edges of the diamonds and fold corners back on each other. Brush with egg wash. Sprinkle with sugar and bake at 180 deg until golden brown. Leave to cool.
3. Slice the diamond in half, spoon purée over bottom of diamond and around it, top with the second half and serve with clotted cream.