

TOFFEE APPLE, CAMEMBERT AND BLACKBERRY PUDDING

Paul is Head Chef at The Lanesborough on Hyde Park Corner, which is one of the world's most exclusive and sought-after hotels. His passion for good food began at the tender age of 12 and Paul remains a culinary genius to this day, overseeing a team of 40 talented chefs.

25g unsalted butter

8tbs caster sugar

3 large Bramley apples, peeled, cored and diced

60ml calvados apple brandy

250ml full fat milk

500ml whipping cream

125g Coeur De Lion Camembert cheese, cut into small dice

6 egg yolks

1tbs vanilla extract

100g apple jelly

8 slices brioche (or white bread)

300g blackberries



Icing sugar to dust

1. Pre-heat oven to 300F/150C/ Gas mark 2
2. Heat the butter in a non-stick frying pan, add the diced apple and 5tbs of the sugar then cook until caramelised, about 10-12 minutes. Flambé with the brandy, set aside to cool.
3. In a blender combine the milk and $\frac{3}{4}$ of the caramelised apple and blend until smooth.
4. In a pan, simmer the cream with the apple milk mixture, add the diced Camembert and allow to dissolve, but not boil.



5. In a bowl, combine the egg yolks, remaining sugar and vanilla extract. Mix well until light and fluffy.
6. Pour the cream mixture into the yolks whilst stirring constantly, then strain through a fine strainer.
7. Melt the apple jelly with 3tbs of water in a pan until dissolve.
8. Cut the brioche slices in half slices diagonally and the brush both sides with the quince mixture.
9. Layer the bread, the remaining caramelised apples and the blackberries neatly in a shallow ovenproof dish. Pour over the apple cream cheese.
10. Place the dish in a large baking dish. Add enough boiling water to come halfway up the sides of the dish.
11. Place the pudding in the oven, uncovered for about 40-45 minutes until the cream cheese has set and the pudding is lightly brown.
12. Dust with a little icing sugar and gaze before serving

Serve with a little pouring cream or cider apple sorbet. Figs are a nice alternative to the blackberries in the dish.

