

Spicy Bramley Apple and Cranberry Bruschetta

Serves 4

Preparation time: 10 minutes

Cooking time: 25-30 minutes

2tbsp vegetable oil

1 red onion, sliced

1 red chilli, deseeded and chopped

350g Bramley apples, peeled, cored and chopped

2tbsp red wine vinegar

3tbsp light soft brown sugar

3tbsp cranberry sauce

8 slices walnut bread

Around 120g goat's cheese log, sliced into thin rounds



1 Heat the oil in a pan and fry the onion and chilli for 8-10 minutes until softened.

2 Add the Bramleys, vinegar, sugar and cranberry sauce. Season well then cook for 8-10 minutes or until the apples are soft and most of the liquid has evaporated. Cool.

3 Toast the bread on both sides. Divide the apple and onion mixture equally among the toasted bread then top with the goat's cheese. Grill for 3-5 minutes until the cheese begins to melt.

To serve...Put onto plates and serve with a watercress salad.

Cook's tip

Store this spicy relish in an airtight container in the fridge for up to one week.