



The COOK'S Choice



Burnt Bramley Creams

The Crown Inn - Church Enstone, Oxfordshire

 **Preparation time:**

 **Cooking time:**

 **Serves: 8**

Ingredients

1kg Bramley Apple
Caster sugar to taste
330ml double cream
6-8 dessert spoons soft brown sugar

1. Peel core and chop apples
2. Cook with a little water and a tablespoon of caster sugar over a gentle heat, stirring regularly until you have a thick translucent puree.
3. Add more sugar to taste.
4. Leave to cool.
5. Whip the double cream until thick.
6. Divide the puree into Ramekins then spread the cream carefully over the puree, place in the fridge.
7. To serve sprinkle a thin layer of brown sugar over the cream then glaze with a blow torch until 'burnt'

