



Classic Bramley Apple Sauce/Compôte

Preparation time: 5 minutes

Cooking time: 5 minutes

Makes: 700g

Ingredients

900g/2lb (approx 5) Bramley apples, peeled, cored and sliced
100g/4oz caster sugar
2 tbsp water

You only need two ingredients to make this classic recipe, and it takes just minutes to put together! Bramley Sauce is the classic accompaniment to roast pork, great as a healthy pudding, or spooned onto muesli or granola for breakfast.

This recipe can be stored in the fridge for up to a week and, when frozen, will keep for up to six months.

1. Place the sliced Bramley apples, sugar and water in large pan with a tight fitting lid, then place over a gentle heat and slowly bring to the boil
2. Stir, then cover and simmer for five minutes or until the Bramley slices have become fluffy and started to dissolve
3. Remove from the heat and leave to cool

Bramley Compôte

A Bramley sauce to serve with roast pork will traditionally have a finer consistency than a compôte – which is ideal with yoghurt for breakfast or as a light pudding with cream custard or ice cream. It's up to you - simply adjust the cooking time. For a really fine texture – or purée, you will need to pass through a sieve.

Micro Method

Place the Bramley, sugar and water in a large microwaveable dish, cover with an upturned plate and cook on HIGH for six to eight minutes or until the apple slices have become fluffy and started to dissolve
Microwave instructions are based on 650w ovens, so adjust the time according to the power of your oven

Give it a twist

To vary the recipe, try adding the following to the uncooked apple:



- the grated zest of orange or lemon
- a handful of raisins, chopped dried apricots or cranberries
- a teaspoon of ground cinnamon, ginger, or pinch of ground clove