



Oven Baked Bramley Apple with Cinnamon and Clotted Cream

The Olive Branch - Clipsham, Oakham

 **Preparation time:**

 **Cooking time:**

 **Serves: 4**

Ingredients

4 Bramley apples – topped and tailed
12 floz/375ml bottle of Stamford apple juice
4 tbsps demerara sugar
½ stick cinnamon
4 knobs butter
1 stick of lemon grass (bruised with back of spoon)

Stuffing

2 tbsps suet
4 tbsps toasted almonds
1 tsp allspice
1 tbsp mixed peel
1 tsp marmalade
4 tbsps sultanas
2 tbsps amaretto liquor

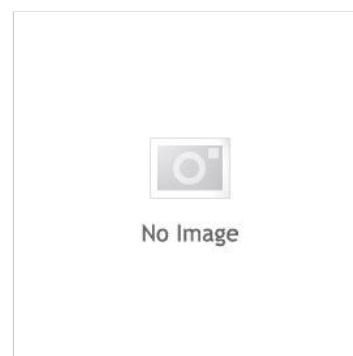
1. Preheat oven to 190°C/375F/gas mark 5. Place apples, (cored and scored) around the middle of an ovenproof dish. Press butter and sugar into holes.
2. Pour apple juice into the ovenproof dish, adding lemon grass and cinnamon to finish.
3. Bake apples in oven for 20 minutes or until slightly soft, but not disintegrated.
4. Remove from oven and allow baked apple to cool. Strain off the juices into a small pan. Place over a medium heat and reduce liquid to syrup.

Stuffing

1. Mix all ingredients together in a small saucepan over heat for two minutes, and then use to fill apples.

Puff Pastry Base

1. Preheat oven to 200°C/400F gas mark 6.
2. You need 2 strips of puff pastry (16in/41cm by 5in/12cm). With a 4in/10cm pastry cutter cut out four disc shaped pastry bases from one strip and brush with egg wash.



3. From the other strip cut four long pastry rings to sit on top of each base. You will need to use a smaller cutter to cut out the centre.
4. Place on a baking sheet lined with greaseproof paper and set one baked apple on each disc.
5. Bake in preheated oven for 12 minutes until pastry has risen.
6. Remove from oven and place on a serving dish.
7. Pour over reduced syrup and finish with a dollop of clotted cream sprinkled with cinnamon sugar.

Chef's Tip

For cinnamon sugar use 4 parts caster sugar to 1 part ground cinnamon.