



Phil Vickery's Bramley Apple Flan

**Preparation time:** 20 minutes

**Cooking time:** 40 minutes

**Serves:** 10-12

**Ingredients**

6 medium British Bramley apples (2kg)  
peeled and cored  
150g demerara sugar, plus 1 tbsp extra to  
sprinkle  
Zest and juice of 2 lemons  
375g shortcrust pastry  
1 medium egg, beaten  
25g butter, melted  
8 tbsp apricot jam  
4 tbsp water

1. Preheat the oven to 200°C/ fan180°/ gas 6. Peel, core and chop 4 apples into small pieces. Put into a pan, add the sugar, lemon zest and juice, bring to the boil, then cook slowly until it's a chunky purée.
2. Roll out the pastry and use to line a 24cm fluted flan tin. Prick with a fork and line with baking paper and baking beans or rice. Blind bake for 10 minutes. Remove the paper and beans, brush the flan base with some egg and bake for a further 2-3 minutes.
3. Allow the apple to cool slightly, then beat in the rest of the egg. Spoon into the warm pastry base.
4. Peel, core and thinly slice the last 2 apples and arrange around the flan. Brush with the butter and sprinkle with the extra sugar. Bake for 30-40 minutes, until browned.
5. Meanwhile, boil the apricot jam with the 4 tablespoons of water. Brush the flan with the apricot glaze, then cool. Serve with whipped double cream.

