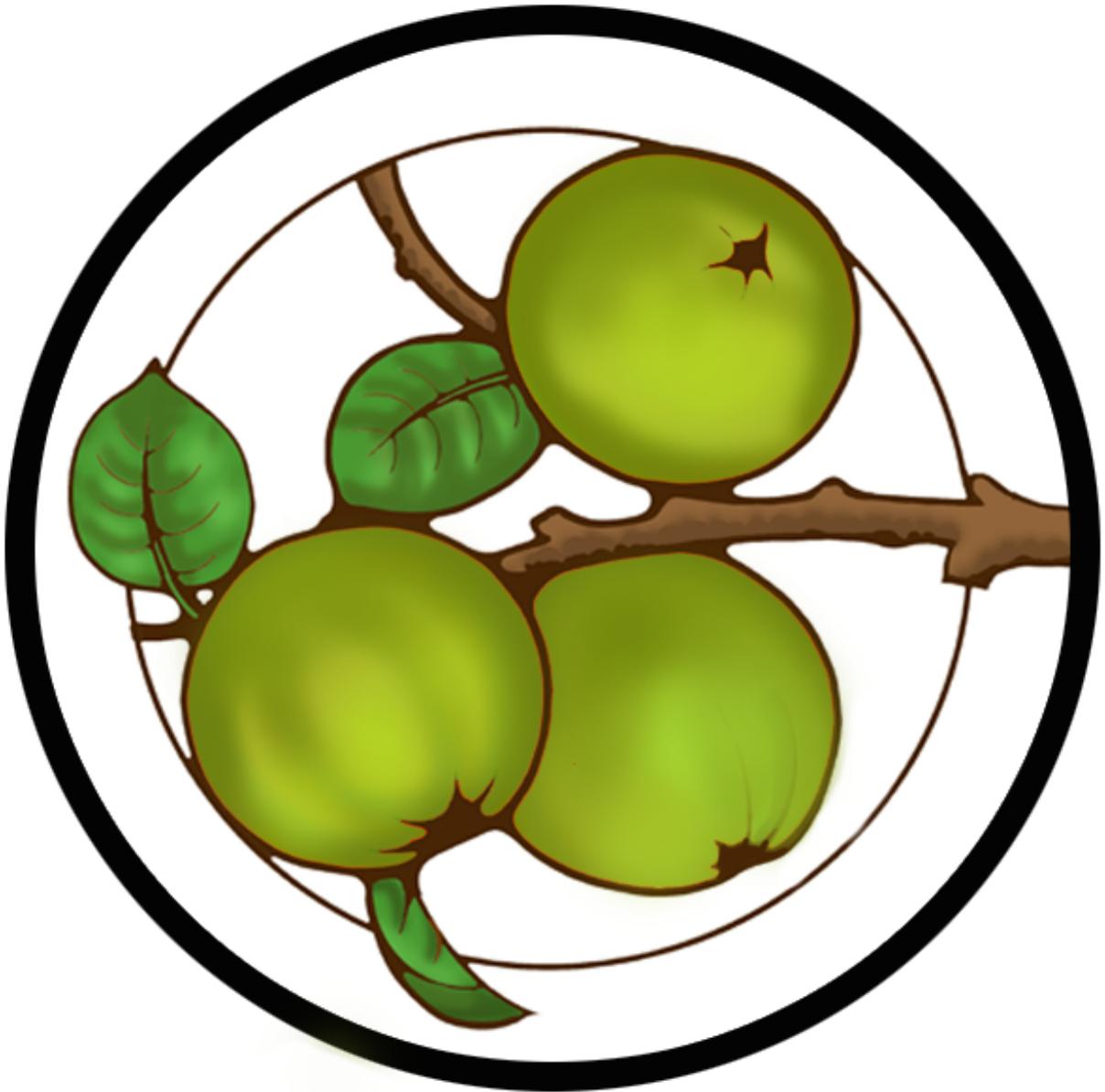


Bramley Apple Recipes



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H O U S E

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Apple Chutney from Barbara

(Yield about 4lbs)

Ingredients

3lbs Cooking Apples peeled cored and chopped
3lbs Onions skinned and chopped
1lb sultana or raisins
2 lemons (rind and juice)
1lb 8oz Demerara sugar
1pint malt vinegar

Method

1. Place apples, onions and sultanas in a large pan.
2. Add lemon juice, rind, sugar and vinegar.
3. Bring to a boil, reduce the heat and simmer in an open pan, stirring frequently to prevent sticking, until there is no free liquid. Like a thick sauce.
4. Pot in sterilised jars and cover
5. Enjoy with a Ploughman's lunch or cold meats

A spicy alternative:

Plum and Apple Chutney

Ingredients

2lbs Plums (stoned and chopped)
2lbs Apples (peeled, cored and chopped)
1lb Onions (skinned and chopped)
1/2pint cider vinegar
2lb sugar (half Demerara and half granulated)
1/2 oz allspice and ground cloves
1oz salt
Cayenne pepper to taste (for heat)

Method as above

Malvern Pudding from Barbara

A family favourite from House guide, Barbara; "This is an old recipe that in 2010 it was listed as one of the ten most "threatened puddings" after a survey conducted by UKTV Food Perhaps this will keep it alive!"

For 4 portions

Ingredients

Base

1lb Cooking Apples
1oz Butter
1oz Granulated Sugar
Grated rind of 1 small Lemon (can be omitted)

Sauce

1 Egg
1oz Butter
1oz Plain Flour
3/4 pint Milk
1oz Granulated Sugar

Topping

2oz Demerara Sugar
1/2 tsp Cinnamon
1/2oz Butter

Method

1. Peel and core the apples. Place in a saucepan with butter and sugar. Stir until the butter has melted then cover and cook over a low heat stirring occasionally until the apples turn to pulp. Take off the heat. Add lemon rind (if used).
2. For the sauce. Melt the butter and flour together to make a roux. Add milk to make a white sauce. Add sugar and remove from the heat. Beat in a little egg at a time (take care not to curdle). Return to heat briefly stirring all the time. This sauce will be the custard.
3. Pour the custard on top of the apple.
4. Light a moderate grill
5. Mix the cinnamon and Demerara sugar together and sprinkle on the custard. Dot with butter.
6. Put under the grill until the sugar has caramelised. (Take care not to burn!)
7. Serve Hot or Cold with or without cream.

Christmas Baked Bramley Apples from Elizabeth

A gluten free recipe from garden volunteer who makes this for a gluten free friend at Christmas.

Method

Roughly peel a spiral off the apples leaving a coil of peel to hold the apples together during baking. Core the apples. Fill the centres with sweet mincemeat and nuts and top with brown sugar. Place the apples in an open baking dish with half an inch or so of diluted (half and half) fruit juice. Fruit juice: anything to hand like orange, apple, lemon etc. or a mixture. Add extra sugar and dots of mincemeat around them to taste. Bake in the oven till soft.

Approximately: 3/4 of an hour at 180. Serve with cream or for a very rich treat with brandy butter!

Slow Cooked pork with Bramley Apples from Caro

A main course favourite from House Guide, Caro (followed by a delicious pudding recipe below).

Serves about 8

Ingredients

A little oil
2 kg pork shoulder or leg cut in chunks
1 large onion chopped
2 tbsp seasoned flour
2 Bramley apples, peeled cored and chopped
500ml dry cider
1 bunch of tarragon leaves chopped
3tbs crème fraiche or double cream

Method

Heat oil in large saucepan then brown meat in batches. Set aside.

Add a little more oil and gently cook onion till soft.

Return pork to the pan and add seasoned flour. Stir well for a few minutes.

Then add apple and cider.

Bring to boil, then cover and simmer on very low for 2hours, 30 minutes (Or transfer to slow cooker). Add tarragon and crème fraiche.

Serve maybe with mashed potatoes and greens.

Apple Snow from Caro

This recipe contains raw eggs so may not be suitable for everyone.

Ingredients

750g Bramley apples cored peeled and chopped
80g caster sugar (or to taste)
Grated rind and juice of a lemon
2 egg whites
80ml double cream

Method

Put the apples into a pan with 60g of the sugar, add the lemon rind and juice, cover and simmer for 8-10 minutes, stirring every so often until the apples are soft. Remove the lid and continue to simmer for a few minutes until the mixture is dry. Blend until smooth in a liquidizer, or with a hand blender and transfer to a bowl to cool. Whisk the egg whites with the remaining 20g of sugar until stiff. Whisk the cream separately until fairly stiff then carefully fold the cream and egg whites into the cool apple purée. Spoon into individual dishes, or one large dish and chill in the fridge for a couple of hours.

Shortbread fingers are delicious with this.

Creamy Apple Pie from Judith

Source- back to the 60s with this recipe from House Guide, Judith! Robert Carrier Great Dishes of the World.

Ingredients

1 pastry shell approx. 23cm - bought is fine, or if making your own, bake blind and then:
1 kg Bradley Apples
175 gm castor sugar
30 gm flour
pinch of salt
1/4 - 1/2 teaspoon cinnamon
300 ml double cream

Method

Peel, core, and slice apples thickly.
Combine sugar, flour, salt, and cinnamon and add to apples and mix gently.
Put apple mix into pastry case and pour cream over the top.
Bake at 200C/180fan/Gas 6 for 35 - 40 minutes, or until firm.
Best served warm.

Rosemary and Apple Jelly from Deborah

This recipe from House Guide, Deborah is one you start the day before you think you want it. This is delicious with roast lamb.

Ingredients

1.5kg Bramley apples
1 litre water
900g of granulated sugar
2 lemons, juice only
Two healthy sprigs of rosemary

Method

Roughly chop the apples. You don't need to peel or core them but remove any bad bits. Put them in a preserving pan with the water and bring to the boil. Simmer uncovered for 30-45 minutes until you can crush against the side of the pan using your wooden spoon.

Allow to cool down a bit for safety, then carefully pour the contents into your jelly bag, which you have suspended over a large bowl. (It's worth having a jelly bag, but you can rig something from muslin and broom handles, if you don't). The important thing is that the bag doesn't touch the liquid that has drained from it. And DON'T be tempted to squeeze the bag – you'll get cloudy jelly, and everyone will know how impatient you are.

The next day, measure the amount of juice and pour it into a preserving pan. For every 600ml of juice, add 450g granulated sugar.

Heat gently to dissolve the sugar completely then add the lemon juice. Bring the potion to the boil and add the rosemary sprigs.

Put three small plates in the freezer so they will be ready to test your set later. Put your super-clean jam jars and lids in a low oven to warm up – or use them warm from the dishwasher.

Simmer the jelly over a high heat, skimming off any scum that forms, for around 30–45 minutes or until it has reduced and become syrupy and golden.

Test for a set by spooning a little of the jelly onto the cold plate from the freezer and leaving for a minute. If it wrinkles when you push your finger through it, it's ready.

When you're confident you've got a set, turn the pan off and leave it to settle for a few minutes. Then ladle into your clean jars, distributing decorative bits of rosemary as you go, but discarding the twigs.

Cover with waxed paper discs and screw the lids on tight. Leave to cool before labelling.

Apple Cake from Deborah

Deborah says, “I love a cake where the apples are incorporated and make the whole thing squidgy. I’ve had this recipe in a file for many years – no idea whose it is, but thank you.”

Ingredients

450g Bramley apples
Zest and juice of a lemon
225g softened butter
225g self-raising flour
2 tsp baking powder
225g caster sugar
3 large eggs
25g ground almonds (can manage without for nut allergy people)
Demerara sugar for sprinkling

Method

Preheat oven to 180C/160C fan/gas 4. Find a springform tin – 23-24 cm and grease it, and line with baking paper

Peel and core the apples and cut into small pieces (about 1 cm) and toss with lemon juice.

Cream the butter with the caster sugar and zest until pale and fluffy (you can use an electric hand whisk for this if the butter is soft enough).

Beat in the eggs one by one. You can add a bit of flour to keep a good texture.

Sift in the rest of the flour and the baking powder and fold it in gently, along with the ground almonds. Drain the apple pieces and stir into the mix.

Spoon into the cake tin and sprinkle with demerara sugar.

Bake for an hour – it should be risen, brown and allow a skewer to come out clean.

You can cover it with a circle of baking paper if it is browning too much at about 45 minutes.

Cool for 10 mins before turning it out. Brilliant served warm and with a splodge of thick cream.

Apple Gorgonzola Pizza from Jan

This savoury apple gorgonzola pizza from House Guide, Jan is made with sautéed apples over mozzarella and gorgonzola cheeses and is topped with a fig jam sauce and pecans.
Servings 8 slices

Ingredients

Dough for one pizza (use classic or original crust) Do not use thin crust pizza dough
2 tsp olive oil
1 tb butter
2 medium size Bramley apples, cored and thinly sliced, use 3 apples for a very large pizza
1 orange, juiced (½ cup orange juice)
2 oz crumbled gorgonzola cheese (or blue cheese)
5 oz fresh mozzarella low-moisture mozzarella works best
1 tb fig jam (or orange marmalade)
1 tb hot water or use leftover orange juice from cooking the apples
⅛ cup chopped pecans

Method

Preheat oven to 425° F.

Prepare pizza dough by brushing with oil.

Heat butter over medium heat in large pan. When the butter melts, add apples. Cook apples for 2-3 minutes, and then add orange juice. Cover and allow apples to soften. Remove apple slices from pan and allow to cool.

Sprinkle both cheeses across the pizza dough, leaving a thin border for the crust. If your crust is very small or very large, you might need to adjust the amount of cheese accordingly.

Layer apples concentrically over cheese in a single layer.

Keep in mind that each slice of apple should have cheese below it, otherwise the apple slices will slide off the pizza after baking. Avoid excessively overlapping the apple slices.

In a small bowl, mix fig jam and half the hot water (or use a splash of leftover orange juice).

Stir until jam dissolves into a syrup. Add more water if it is still too thick to pour.

Drizzle fig mixture over pizza.

Top pizza with pecans.

Cook pizza 15-18 minutes, or until crust is golden and cheese has melted.

Allow to cool slightly before serving.

Alex's 'American Pie' from Penny

Recipe from House Guide, Penny's father who lived to the ripe old age of 105.

Ingredients

For the pie crust

360 g plain flour

1.5 tsp salt

145 g cold margarine (an equal amount of butter can be substituted)

75 g cold butter

Very cold water

For the filling

9 apples, a combination of Bramley and Pink Lady

250 g sugar

1 tbsp cinnamon

Zest of one lemon

45 g plain flour

50 g butter

Method

Preheat the oven to 220C (200 fan).

To make the pie crust:

In a large bowl, combine the flour and salt. Cube the cold butter and margarine and using your fingers or a fork, rub them into the flour until the mixture resembles peas. Add cold water, a tablespoon at a time, until a dough just comes together.

Split the dough evenly in two and chill while you make the filling.

To make the filling:

Peel and thinly slice the apples, then place them in a mixing bowl. In a separate bowl, combine the sugar, lemon zest, and cinnamon.

Add the sugar mixture to the apple slices, and using a rubber spatula or a wooden spoon, toss the apples until they are coated in the sugar. Sprinkle the flour over the apples and give them another quick toss.

Set the filling aside while you roll out the pie crust into two rounds about half a centimetre thick.

Place one circle of dough into a 26-cm round pie dish or a flan tin, letting the excess dough hang over the sides. Pour the filling into the pastry. Cut the 50 grams of butter into small pats, and dot them around the top of the apples.

Top the pie with the second circle of dough and crimp the edges of the two pastry circles together.

Using a small, sharp knife, cut four small slashes around the centre of the pastry to allow steam to escape.

Alternatively, the top round of pastry can be cut into strips and assembled in a lattice on top of the pie. It is recommended to brush the pie with an egg wash and an optional sprinkling of sugar before baking.

Bake the pie for 40 to 50 minutes, until the pastry is deeply golden, and the filling is bubbling. If the pastry is browning too quickly, lower the oven temperature to 200C (180 fan) and loosely cover the pie with aluminium.

Let the pie rest at least 30 minutes before serving straight from the tin.

Apple Crumble from Judith

An old favourite from Judith, adapted from Jane Grigson's Fruit Book

Ingredients

about 1kg/kg+ Bramley Apples
125 gm flour
125 gm caster sugar
125 gm ground almonds
175 gm butter

Method

Peel, core and cut up apples.

Arrange in fairly shallow baking dish.

Mix dry crumble ingredients together, then rub in the butter.

Spread over the fruit and bake at 200C/180C fan/Gas6 until top is nicely coloured - about 35 minutes.

If colouring too quickly, turn heat down a bit.

Apple and Cinnamon Cake from Ros

A teatime treat from House Guide, Ros. A moist apple layer and crunchy cinnamon walnut topping!

Ingredients

225g softened butter
225g light muscovado sugar
3 large eggs
100g walnut pieces, chopped
100g sultanas
225g self-raising flour
2 level tsp baking powder
400g cooking apples, peeled, cored and grated
1 level tsp ground cinnamon

To finish

Light muscovado sugar, for sprinkling
Extra chopped walnuts, for sprinkling
Icing sugar, for dusting

Method

Make sure your top oven is at around 180-200°C. You can adjust cooking times depending on how you have your top oven set.

Grease and base line a 23 cm (9 inch) deep round cake tin with baking parchment. I used a 10-inch square cake tin.

Measure the butter, sugar, eggs, chopped walnuts, sultanas, flour, and baking powder into a large bowl and beat well for about 2 minutes until thoroughly blended.

Spoon half the mixture into the prepared tin then spread the grated apple and ground cinnamon in an even layer on top.

Spread the remaining cake mixture on top, level the surface then sprinkle generously with light muscovado sugar and walnuts.

Bake in the top oven for about 1 ¼– 1 ½ hours or until the cake is well risen and golden brown.

Leave to cook in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.

Dust with icing sugar to suit.

Polish Apple Cake from Jill F

Recipe given to House Guide, Jill F from Polish friend, Jeanetta.

Ingredients:

115g unsalted butter, diced and chilled, plus extra for the tin
225g SR flour
2 tsp ground cinnamon
115g light brown sugar
1 egg beaten
6-8 tbsp milk
225g Bramley apples peeled, cored, and diced
100g sultanas
2 tbsp demerara sugar (optional)

Method

Heat the oven to 180C/160C fan/gas 4. Butter and line a deep 20cm cake tin with baking parchment.

Mix the flour and cinnamon together in a large bowl. Add the butter and rub into the flour using your fingers, until it resembles fine breadcrumbs. Stir in the light brown sugar. Beat in the egg followed by 6-8 tbsp of milk – add it gradually until you have a smooth, thick batter.

Add the apples and sultanas and mix to combine. Scrape the batter into the prepared tin and gently level out. Sprinkle over the demerara sugar, if using, and bake for 30-40 mins or until golden and a skewer inserted into the middle comes out clean.

Allow to cool in the tin for 15 mins and then carefully turn out onto a wire rack to cool further. Best served still warm with a little custard.

Danish Apple Layer from Shirley

Quick and easy apple recipe from House Guide, Shirley.

Ingredients

1 kg Bramley apples, peeled, cored, and sliced.
Thinly peeled rind and juice of 1 large lemon.
1/4 teaspoon cinnamon.
75g sultanas.
150g sugar, or less to taste.

Ingredients – biscuit layer

75g butter or marg.
50g Demerara sugar.
175g crushed digestive biscuits.

Method

Cook together all the ingredients in first list in microwave until apple is soft. Allow to cool.

Melt butter and stir in sugar and biscuits. Allow to cool.

Keep both mixes in the fridge. About an hour before serving put half the apple mixture in the base of a glass dish, then spread half the biscuit mix over it. Repeat!

Decorate with half grapes if liked and serve on its own or with cream, yogurt, or crème fraiche.

Apple, Turmeric and Fennel Soup from Judith

For 4

Recipe found in a newspaper that gave the source as James Rich's 'Apple'.

Ingredients

2 tbsps. good olive oil
2 leeks, trimmed and chopped
1 onion, chopped
1 fennel bulb, roughly chopped
2 Bramley apples, cored and chopped (about 350gm)
2 tsps. ground turmeric
750ml vegetable stock ('stock pots' are very useful, try two)

Method

Heat olive oil in large heavy saucepan.

Add leeks, onion and fennel and fry for about 5 minutes until translucent but not brown.

Add apples and fry for another couple of minutes so apples start to cook.

Add the turmeric, stir well and fry for another 2-3 minutes.

Add the vegetable stock, bring to the boil and simmer for about 30 minutes. Everything needs to be soft and cooked.

Cool a little and then whizz in food processor or blitz with hand-held blender in the pan.

Apple and Sultana Muffin from Vicky

A fun and easy recipe from House Guide, Vicky. Great to make with children and can be frozen to enjoy later!

Ingredients

125g butter softened
125 g caster sugar
1 egg
200 ml milk
pinch of salt
225 g plain flour
1 tbsp baking powder
Half tsp ground ginger
1 tsp cinnamon
150 g apples peeled and grated
75 g sultanas
A little demerara sugar

Method

Preheat oven to 200C or Gas 6

Line a 12-hole muffin tin with paper cases.

Measure all ingredients except the demerara sugar into a mixer and whisk until combined
Spoon batter into paper cases until almost full and sprinkle with demerara sugar.

Bake in the oven for 20- 22 minutes until well risen and golden.

Remove from oven and allow to cool for 5 minutes then transfer to wire rack to cool completely.