

# Baked Apple Frangipane

## Ingredients

**5 Whole Apples – Braeburn, Granny Smith Or Pink Lady**

### Caramel sauce

**100g Sugar | 50g Unsalted Butter\***

### Frangipane filling

**250g Unsalted Butter\* | 250g Caster Sugar | 5 Large Free Range Eggs\* | 50g Plain Flour | 250g Ground Almonds**

### Vanilla cream

**100ml Milk\* | 150ml Whipping Cream\* | 3 Egg Yolks (from large Free Range Eggs)\* | 50g Golden Caster Sugar | 10g Cornflour | ½ Tsp Vanilla Extract**

### Hazelnut crumble

**100g Plain Flour | 30g Muscovado Sugar | 50g Golden Caster Sugar | 40g Cobnuts, skinned and chopped |**

## Method

For the frangipane:

- 1) Beat the butter and sugar together in a bowl until pale and fluffy.
- 2) Crack in the eggs, one at a time, beating well after each addition until all of the eggs have been fully incorporated.
- 3) Fold in the flour and ground almonds until combined. Transfer to a piping bag and leave to one side.

For the vanilla cream:

- 1) Bring the milk, cream and vanilla extract to the boil and simmer for 5 minutes.
- 2) Remove from the heat and cover the pan with cling film, leaving to infuse for 1 hour.
- 3) Whisk the yolks, sugar and cornflour together until pale, then add the infused milk to the pan.
- 4) Bring to the boil, stirring continuously, and simmer for 2 minutes until thickened.
- 5) Pour into a blender and blitz to a smooth cream, then pass through a fine sieve and transfer to a piping bag.

For the hazelnut crumble:

- 1) Preheat the oven to 180°C
- 2) Mix all dry ingredients together and, using your fingers, rub the butter into the mixture, leaving it fairly lumpy.
- 3) Spread evenly across a lined baking tray and bake for 12 minutes or until crisp and golden.

For the apples:

- 1) Peel and core apples and cut them in half.
- 2) Make a caramel sauce by caramelising the sugar slowly over a low heat, add the butter and stir
- 3) Line small round steel ring moulds or ramekins with baking parchment.
- 4) Mix the apples with the caramel sauce and tip into the moulds/ramekins.
- 5) Cover the top of the apples with the frangipane mix and bake in the oven @170°C for 10 minutes.

To serve:

- 1) Turn out the apple and remove the baking parchment.
- 2) Place a portion on each plate with 5 blackberries and a few dots of vanilla cream.
- 3) Sprinkle over the crumble and garnish with a few wild sorrel leaves.

