

Pink Lady® Fresh Apple discs and Apple puree



4 Pink lady® apples
½ lemon, juiced
50g butter
4Tbsp caster sugar
4Tbsp yoghurt

*Pour the lemon juice into a bowl of water
Cut the bases of any apples that do not sit flat, making sure not to remove too much of the base
Remove the cores from the apples, by making an incision with the point of a small knife just below the stalk, cutting through the core
Insert the corer at the base of the apple and slide up to the incision, twist the corer and you should be able to remove the core keeping the stalk at the top of the apple intact
Measure 1 cm up from the base and cut a parallel cut to the flat base, to give you a disc. Place the discs back into the acidulated water
Repeat this last process but from the opposite side, keeping the top of the apple with the stalk
Taking the centre piece of the apple, remove the skin and cut into wedges
Melt the butter in a sauce pan on medium heat
Add the apples and sugar and cook for 15 – 20 minutes
Place the apples in a food processor and blend until smooth
If the puree is too runny, then place back on the heat for a few minutes until thickened
Set aside and leave to cool
Transfer into an artist's bottle or a sterilised jar*

www.pinklady.co.za

Created by:



Pink Lady® so much more than an apple!™