

## Roast Pink Lady® Apple Wedges with Marmalade



*Pink Lady*® 

*Ina Paarman's Roast Pink Lady® Apple Wedges with Marmalade, a superb combination of flavours . Absolutely delicious with the roast pork. Bake the Pink Lady® apples in the oven at the same temperature as the crackling.*

*4 Pink Lady® apples, cut each into 8 wedges, remove pips  
¼ cup (60 ml) brown or light brown sugar  
rind and juice of 1 lemon  
½ teaspoon (2,5 ml) Ina Paarman's Lemon & Black Pepper Seasoning  
¼ cup (60 ml) marmalade*

*Preheat oven to 200°C.  
Place the Pink Lady® apples wedges in a medium size ovenproof dish.  
Sprinkle the sugar and lemon rind over then squeeze over the lemon juice.  
Season very lightly with Lemon & Black Pepper Seasoning and spoon the marmalade over.  
Cut the squeezed out lemon halves into quarters and push it in here and there to bake with the Pink Lady® apples.  
Bake for about 30-35 minutes until soft. A syrupy sauce will form at the bottom. Divine!*

*Serves 6*



*www.pinklady.co.za*

Created by:



***Pink Lady® so much more than an apple!™***