

Hazelnut Shortbread with Pink Lady® Apples Poached in Sparkling Wine



Pink Lady® Apples are the one of the first brand named fruits available on the market in South Africa. Having a brand name means tighter quality control and therefore a better product, and the best part is that the apple harvest season has just begun! So pop down to your local supermarket and pick up some of the freshest apples around. Pink Lady® Apples are know for their bright champagne taste and their ability to retain their shape through cooking, so I have created this recipe with Champagne poached Pink Ladies.

For the poached apples

*5 Pink Lady® Apples
30g brown sugar
50g butter
250ml champagne or sparkling wine*

To finish

250ml cream (whipped) or a good quality vanillaice cream

For the hazelnut shortbread, place your hazelnuts on a baking tray and bake in a medium (180°C) oven for 10 minutes. Remove from the oven and place the hazelnuts onto a clean tea towel. Rub vigorously to remove the skins. Grind the nuts up finely, either in a food processor or coffee grinder.

In a bowl, cream the butter and sugar until it is light and fluffy. Add the ground nuts and flour and mix with a wooden spoon until the mixture starts to come together. Then knead it lightly with your hands to make a ball. Cover with cling film and refrigerate for about 30 minutes.

In the meantime, peel and core your apples. Slice them finely and place them in a large frying pan. Add the sugar, butter and sparkling wine (or champagne if your budget allows for it!). Bring this up to the boil slowly and leave it to simmer for about 15-20 minutes. As the mixture cooks the liquid will reduce to make a syrup. Once the apples are cooked through and the sauce is reduced remove the pan from the heat and leave to cool slightly. You can add a little more wine or water if the pan looks a little dry.

Preheat your oven to 200°C, and prepare your baking trays by lightly greasing them or spraying them with non-stick spray. Between two pieces of plastic roll out your dough then cut out 24 biscuits. You can cut out any shape you like, allow 3 biscuits per person. Place the cut outs on the baking sheets and bake for about 10-15 minutes each. The biscuits should be browned and firm to the touch, but not too dark. Remove the biscuits from the oven and leave to cool on a rack.

To assemble the dessert, layer your biscuits, apples and cream or ice-cream to create an elegant stack.

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