

## Pink Lady® Apple stuffed with Almonds and Dried Fruit



4 Pink Lady® apples  
50g butter, melted  
3 tbsp caster sugar  
2 tbsp bread crumbs  
1 tbsp icing sugar  
100g raisins or any dried fruit  
50g pistachio nuts, crushed  
50g flaked almonds  
4 butter cubes (1cm cubed)  
200ml vanilla custard

Pre heat the oven to 180°C

In a mixing bowl, combine the bread crumbs and icing sugar

Add the pistachios, raisins and flaked almonds

Spread the mixture onto a baking tray

Bake in the oven for 8-10 minutes, or until the nuts and bread crumbs are golden-brown

Set aside to cool

Cut the bases of apples that do not sit flat, making sure not to remove too much of the base

Remove the core of the apple with a corer

Brush a shallow baking tray with some of the melted butter and sprinkle over some of the caster sugar

Brush each apple with the remaining melted butter and then roll them in the remaining caster sugar

Place the apples on the buttered baking tray

Using a teaspoon fill each apple core with the pistachio and raisin mixture pushing the mixture down

Reserve the rest for garnishing

Place a cube of butter on top of each apple in the centre

Bake in the oven for 25 minutes

### **Chef's tip**

If possible, cook the apples without fan assisted heat as this is too intense and will burst the skin of the apple before it is cooked

Remove from the oven and allow to cool

Place apples on plate and sprinkle with reserved pistachio and raisin mix

Serve with custard

Serves 4

Created by:



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