

Apples, Cinnamon & Nutmeg with Shortcrust Pastry



Serves: 18

Profitability:

Steps:

PASTRY

Place flour and butter in a food processor. Pulse until the mixture resembles breadcrumbs. Add cold water and blend until the mixture forms dough. Wrap in clingfilm and chill in fridge for at least half an hour

FILLING

Preheat oven to 190°C. Grease 2 bun trays. Place the cranberries in a ramekin and pour over boiling water to soften them

Toast pecans over a medium heat for a few minutes then put to the side. In the same pan, take the 3 tbsp of golden caster sugar and spread out over the pan to caramelize – do not stir, do not turn up the heat! Wait until nearly all sugar crystals have gone then tip pan gently to swirl caramel around. Toss pecans in caramel to cover. Tip back onto plate and allow to cool

Peel apples, slice into quarters and remove core. If pecans are stuck together, break into a few pieces and place all of this in a food processor. Pulse until blended – fine or chunky- it's up to you

Drain cranberries. Stir in remaining sugar, cranberries, lemon juice, cinnamon and nutmeg

Roll out pastry and cut out 18 circles. Cut out 18 tops

Place large circles in each of the tray holes, then spoon about a teaspoonful of filling into each and top with the final pastry piece. Brush with the egg milk wash

Bake for 20-25 minutes until tops are golden. Leave to cool

Ingredients:

THE PASTRY

220g plain flour

100g unsalted butter, cut into cubes

3 tbsp cold water

THE FILLING

2 cooking apples

30g cranberries

60g pecans

40g golden caster sugar, plus 3 tbsp

1 tbsp lemon juice

½ tsp ground cinnamon

Pinch nutmeg

1 egg, beaten

Milk a splash for a wash

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