

Reconstructed Toffee Apple, Apple Jelly & Nut Crumb



Serves: 4

Profitability:

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Ingredients:

NUT CRUMB

25g pistachios, chopped

25g hazelnuts, chopped

100g unsalted butter

52g demerara sugar

½ tsp salt

100g plain flour

½ tsp ground cinnamon

½ tsp ground ginger

TOFFEE APPLE FILLING

4 Pink Lady apples, peeled, cored, 1cm diced

½ tsp cinnamon

25g unsalted butter

25g caster sugar

½ tsp vanilla essence

APPLE JELLY

250ml apple juice

2 bronze gelatine leaves

CARAMEL

25g unsalted butter

200g caster sugar

50ml water

50ml double cream

Steps:

NUT CRUMB

Melt butter. In a mixing bowl, combine all ingredients

Spread out onto a baking tray and cook at 165°C until golden brown

Leave to cool

TOFFEE APPLE FILLING

Heat butter, sugar and cinnamon together

When foaming add apple, cook until soft and slightly caramelised

Place mixture into a 8 x cupcake tray measuring 5cm wide/2cm deep and freeze for 1 hour

Once frozen, take the apple semi circles out of the cupcake moulds

Wearing gloves, join two apple halves together and use your hands to mould into a round ball

Place skewer into apple ball, place on a greaseproof paper-covered plate and pop back into the freezer. Continue until you have four apple balls

APPLE JELLY

Soak the gelatine in cold water until soft

Heat half the apple juice, add the gelatine and mix thoroughly until melted

Add rest of the apple juice and pour into a bowl, place in the fridge for at least 1 hour to set

CARAMEL

Heat the sugar and water to full heat and continue until the sugar has turned golden brown

Add the butter and cream simultaneously

Mix until completely emulsified, pour into a separate container and leave out at room temperature

TO ASSEMBLE

Take the skewered apple balls out of the freezer and dip each one into the caramel until well coated

Do not return to the freezer

TO SERVE

Take your nut crumb and spoon some on to the ball. Take the apple and place it half on/half off the nut crumb

Take the apple jelly out of the fridge and spoon 3 tsp onto the nut crumb

Place a small mint leaf on top of the apple to replicate the stem and a few on top of the nut crumb to add to the forest effect

Serve with freshly whipped cream or vanilla