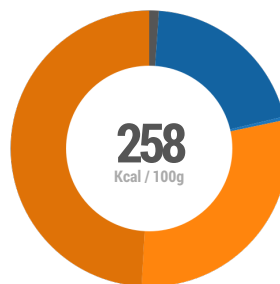


Roasted Apples and Blackberries with Clotted Cream

Overview ...

U / 8963056



CALORIES:

20.6% Carbs

1.1% Protein

78.3% Fat

Food Labelling...

Serves 1

CONTAINS:



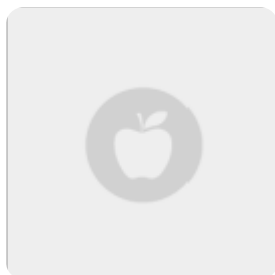
MLK

Recipe Ingredients ...

	Quantity:	Description:
131295 - 131295 Blackberries (6 Jul 2023).. - BRAKES	15g	0.1x Each
450530 - 450530 Granny Smith Apples.. - BRAKES	160g	1x Each
11127 - 11127 Brakes Unsalted Butter.. - BRAKES	40g	0.16x Each
33581 - 33581 Sysco Classic Ground Cassia Cinnamon (22 Jul 2023).. - BRAKES	3g	0.01x Each
85702 - 85702 Brakes Sultanas.. - BRAKES	10g	0x Each
10312 Large Oranges..	0.5g	
350103 - 350103 Tate & Lyle Mississippi Inspired Dark Soft Brown Cane Sugar 3kg.. - BRAKES	10g	0x Each
20964 - 20964 Rodda's Cornish Clotted Cream 907g.. - BRAKES	50g	0.06x Each

Products / Pack Sizes ...

1 Serving



Product code

Barcode

289g / 762kcal

1

Preparation:

Remove the core from the apples

Zest and juice the orange

Method:

1. In a bowl soften the butter with the sugar, cinnamon, orange juice and zest - then fold in the sultanas.
2. Spoon or pipe the butter mix into the apple, place a blackberry into the centre, top with the remaining butter - reserve a small amount of butter.
3. Add the remaining butter mix to a small pan over a low heat, add the rest of the blackberries and warm gently in the butter
4. Roast the apple in an oven at 180oC for 20 mins or until its caramelised and soft.
5. Transfer the apple to a suitable dish and serve alongside the blackberries and clotted cream.