



GUILTY PLEASURE PLEASURE Recipes

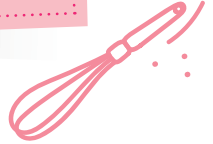


Pink Lady® apple with hazelnut cream profiteroles

bronze fennel génoise sponge and butterscotch ganache

Hannes Radeck @hannes_radeck

"The subtle blend of aromas offers a unique aromatic experience and makes this dish ultra-tasty and gourmet with surprising nuances."



Ingredients

Tart crust:

- 150 g 00 flour
- 75 g sugar
- 75 g soft butter
- 20 g egg yolk
- 1 tbsp. water

Bronze fennel génoise sponge:

- 120 g milk
- 50 g flour
- 60 g sugar
- 2 egg yolks
- 4 whole eggs
- 100 g bronze fennel

Hazelnut cream:

- 250 g milk
- 250 g cream
- 75 g egg yolk
- 50 g cornstarch
- 200 g hazelnut nougat
- salt, maple syrup

Pink Lady® pearls:

- 1 Pink Lady® apple
- 40 g cherry blossom syrup
- 15 g lime juice

Profiteroles (makes about 14):

- 75 g milk
- 75 g water
- 110 g butter
- 3 g sugar
- 1 g salt
- 110 g flour
- 4 whole eggs



Butterscotch ganache:

- 100 g sugar
- 40 g butter
- 25 g scotch
- 150 g coconut paste
- 200 g white couverture chocolate
- 2 g salt



Preparation

1. Pink Lady® apple spheres

Boil the apple juice with the vanilla pod. Finely dice the 1/2 Pink Lady apple. Thicken the apple juice slightly with xanthan gum and fold in the apple cubes. Pour into sphere moulds and freeze for 12 hrs. When ready, coat with the vegetarian gelatine.

2. Tart crust

Make the dough. Let it rest for 2h, then make the tart crust.

3. Bronze fennel génoise sponge

Mix everything together until smooth, strain. Pour into an iSi bottle (2 capsules), then bake in a microwave oven using paper cups. (highest wattage – 45 seconds).

4. Hazelnut cream

Bring the milk & cream to a boil and add the previously diluted cornstarch, cook until the mixture thickens. Bind using egg yolk. Strain. Add the warm mixture to the hazelnut nougat, and emulsify. Chill (covered) for 3h, then stir vigorously again.

5. Pink Lady® pearls

Cut out the apple pearls and vacuum-pack with the cherry blossom syrup and lime juice.

6. Profiteroles (makes about 14)

Bring the milk and water to a boil together with the butter and salt/sugar. Add the flour all at once and make the choux pastry. Mix the choux pastry with the egg in a food processor while it is still warm. Pipe onto a Silpat mat (about 25 g) Bake at 160° for about 14 minutes. (Keep the oven door closed).

7. Pink Chef Tip

Make a light caramel from the sugar, then add the butter, and the scotch. Then add the coconut paste and salt, and pour the warm mixture over the couverture chocolate. Emulsify using a hand blender, and chill for 4h. Use the butterscotch ganache in addition to the hazelnut cream to fill the profiteroles.



Pink Lady® apple Galette

with a Whiskey Caramel Sauce



Aisling Larkin @aisling_larkin

*"This is my modern twist on a classic apple tart!
Beyond delicious and incredibly simple- no fuss!!"*



Preparation

Apple Galette

1. Preheat the oven to 200. Open the pastry and unroll on a square sheet of parchment paper. Using a large dinner plate (up to 30cm in diameter) cut out a circular shape.
2. Peel, core and thinly slice the apples. In a bowl, combine the apple slices with the flour, sugar and vanilla.
3. Layer the apple filling mixture into the centre of the circle leaving a 6cm border all the way around.
4. Dot the cubes of butter on top.
5. Fold the pastry border over the edge of the pie overlapping and pleating as you go.
6. Brush with egg wash and sprinkle over the sugar and flaked almonds.
7. Bake at 200 for 15minutes and then turn the oven back to 180 for 35 minutes.
8. Allow to cool slightly, slice and serve with a whiskey caramel sauce and some ice cream.

Whiskey Caramel Sauce

1. In a large saucepan, heat the sugar and water and allow to bubble for 5 minutes.
2. Don't stir but swirl until the liquid turns a light amber colour. Lift off the heat and add the butter and whisk until combined.
3. Add in the whiskey, the cream and the salt. It will steam and splutter quite a bit but just keep whisking until it is smooth. Store in a sterilised glass jar.



Ingredients

Apple Galette:

- 1 packet of ready to roll short crust or puff pastry
- 4 pink lady apples
- 1 tsp vanilla
- 2 tablespoons flour
- 50g castor sugar
- 50g butter
- 1 egg
- 2 tbsp brown sugar
- Handful flaked almonds



Whiskey caramel sauce:

- 100g castor sugar
- 60mls water
- 45g butter
- 30mls cream
- 30mls Irish Whiskey
- 1/2 tsp sea salt



Pink Lady® apple clafoutis

Granny's recipe revisited

Sophie Charlier @tomatecrise_be

"Granny's recipe revisited. She always had a little sweet something ready to enjoy with coffee or afternoon tea, apple clafoutis for example!"

Preparation

1. Apple clafoutis recipe

Cut the apple halves into thin strips. Set aside.

Mix the sugar and eggs vigorously. Stir in the flour. Pour in the milk little by little. Add the pistachios.

Place a sheet of baking paper at the bottom of a rectangular dish, or butter it and sift in a little flour.

Spread the mixture in the dish and arrange the apple slices in an overlapping pattern.

Bake in a preheated oven at 170°C for 40 minutes.

Serve warm or cold.

2. Pink Chef Tip

Infuse hibiscus flowers in warm water. Add the apples to the infusion for a few hours, they will turn pink.

No hibiscus flowers? This also works with beetroot juice;-)

Ingredients

- 30 g flour
- 30 g sugar
- 3 eggs
- 50 cl milk
- 6 Pink Lady apples
- Coarsely ground pistachios (optional)
- A sheet of baking paper



Pink Lady® apple choux buns



María José Martínez @maria_jose_fire

"The Pink Lady® apple filling is lovely and fresh, the choux pastry gives it an elegant crispy crust, and last but not least, the honey adds a sweet and powerful touch. It's very addictive, and just looking at it makes you want to devour it and eat 100 more!"

Preparation

1. choux pastry

Heat the water with the salt, sugar and butter. Bring to the boil, and then add the flour. Stir until the dough pulls away from the sides. Leave to rest for 10 minutes, then add the eggs one by one. The dough is now smooth and can be placed in a piping bag in the refrigerator. Bake in the oven at 180 °C for 14-18 minutes, placing a craquelin (thin biscuit layer) on top of each choux bun. Do not open the oven.

2. The craquelin

Heat the butter slightly until it becomes soft, then mix it with the other ingredients. Roll out the dough very thinly. Tip: to cut the discs properly, freeze the rolled out dough. Cut the discs. Set aside.

3. The Pink Lady® apple filling

Melt the butter in a saucepan, and add the diced apples (peeled or not). Brown, and add the rum as well as a few drops of lemon juice, to taste. Add the sugar. Mash using a Thermomix® food processor. Fill a piping bag with the mixture and set aside in the refrigerator.

4. The vanilla custard

Brew 75 g / 7 cl of milk with the vanilla. Mix all the ingredients with the remaining milk in a bowl. Then mix with the infused milk. Strain, and cook over medium heat until the mixture thickens. Set aside in the refrigerator covered with cling film, wait for it to cool, then fill a piping bag.

5. Presentation

Stuff the choux with the Pink Lady® filling. Decorate the choux buns with small dots of vanilla custard. Cover with honey.

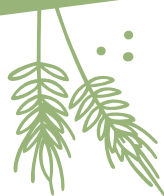
Ingredients

Choux pastry:
• 150 g / 15 cl water
• 60 g butter
• 5 g salt
• 7 g sugar
• 200 g flour
• 6 large eggs

The craquelin
• 100 g flour
• 100 g sugar
• 100 g butter

The Pink Lady® apple filling
• 2 Pink Lady® apples
• 20 g / 2 cl rum
• 100 g butter
• 100 g sugar

The vanilla custard
• 200 g / 19 cl cow's milk
• 40 g egg yolk
• 75 g sugar
• ¼ of a Bourbon vanilla pod
• 30 g cornflour



Rice pudding with Pink Lady® apples

Simone Zanoni @chefzanoni_simone

"I add pollen to my recipe to make it even more original and gourmet! Using caramel also works to maintain the ultra-indulgent feel, and it's easy to make at home."

Preparation

1. Rice pudding

Heat the milk, add the rice (previously rinsed using cold water), 1 and a half vanilla pods cut lengthwise, and the honey. Cook over low heat for 12 minutes. Add the Pink Lady® apples cut into small 4mm cubes, and cook for another 2 minutes. Mix the egg yolks with the sugar until it resembles custard.

2. Quick and easy lemon compote

Cut a whole lemon (peel included) into small cubes, add 3 tbsp sugar, 200 ml water and half a vanilla pod, and cook over low heat. Once the lemon is cooked through, crush it using a mortar and pestle or blend it with a food processor.

3. Presentation

Arrange the rice pudding like a risotto on a large plate. Add a few dots of lemon compote. Add the plain Pink Lady® apple julienne and pollen to taste, as if it were Parmesan cheese. Then add the zest of a lemon.

Ingredients

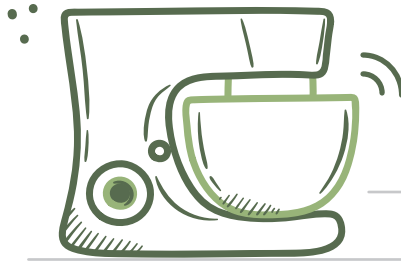
- 3 Pink Lady® apples
- 50 g honey
- 100 g sugar
- 2 vanilla pods
- 1 l raw full-fat milk (if possible)
- 150 g rice
- 2 organic egg yolks

Quick and easy lemon compote:

- 3 tbsp. sugar
- ½ vanilla pod
- 2 organic lemons

Presentation:

- 20 g pollen



Poached egg on a bed of caramelised Tropea onion and Pink Lady® apples



Azzurra Gasperini @Azzuchef

"I love this recipe because it's easy to make, impressive and really delicious!"

Preparation



1. In a non-stick pan, fry the onion in a little extra virgin olive oil. Add the sliced Pink Lady® apples, brown sugar and 3 or 4 tablespoons of water. Cook for about 5 minutes and let stand.
2. Bring the vinegar water to the boil in a high-sided saucepan (the quantity of vinegar should be 10% of the water volume)
3. Prepare: a whisk, a skimmer, a bowl of cold water and a plate covered with paper towels.
4. Break the egg into a small bowl, and when the vinegar water is boiling, lower the heat and create a whirlpool using the whisk. As soon as it is formed, carefully pour the egg into the centre of the vortex. This way, the egg white will wrap itself round the yolk.
5. Wait until the egg white has really turned white, this takes about 2 minutes, then with a skimmer, very gently lift the egg and place it in the bowl of cold water. This stops the cooking process and prevents the yolk from cooking inside. Pick up the egg again using a skimmer and place it on the plate with the paper towels.
6. Transfer the Tropea onion and the Pink Lady® apples that you have set aside to a plate and carefully place the poached egg on top.
7. Then add the Maldon salt with nasturtium flowers, black pepper and a dash of extra virgin olive oil.
8. Just before serving, cut the egg in half so that the yolk comes out, thus creating a "wow effect"!

The contrasting colours and flavours will surprise you!

Ingredients

- 1 Tropea onion
- 2 Pink Lady® apples
- 2 tbsp. brown sugar
- 1 egg
- White wine vinegar
- Maldon sea salt with nasturtium flowers
- Pepper
- Extra virgin olive oil



Mini Pink Lady® apple cheesecake

Laurence Bemelmans
@ascookedbyginger

"These Pink Lady® mini apple cheesecakes are a delicious treat for the beginning of the year!"

Ingredients

For the crust:

- 110 g Petit Beurre biscuits (or other shortbread biscuits)
- 50 g butter, melted

For the crumble topping:

- 50 g flour
- 40 g oat flakes
- 50 g light brown sugar
- ½ tsp cinnamon
- 50 g butter, cold

For the cheesecake:

- 280 g cream cheese, at room temperature
- 90 g sugar
- 1 tsp vanilla extract
- 1 egg

For the apple filling:

- 1.5–2 Pink Lady apples
- 2 tsp orange juice
- 40 g light brown sugar
- 1 tsp cinnamon
- 1 tsp corn starch

Preparation

1. Preheat the oven to 170°C. Mix the Petit Beurre biscuits into fine crumbs using a food mixer. Pour the melted butter and mix well. Add 9 paper liners to the muffin tray. Divide the Petit Beurre mixture into the paper liners and press it down well using a teaspoon. Store in the fridge.
2. For the crumble topping, mix the dry ingredients. Break the butter into pieces and add it to the mixture. Knead it into a crumble using your hands and set aside in the fridge.
3. For the cheesecake mixture, mix the cream cheese with the sugar until smooth (this is easiest with an electric whisk). Add the vanilla and egg, and mix again.
4. Peel the apples and cut them into small cubes. Mix with the orange juice, sugar and cinnamon. Then add the corn starch and mix well.
5. Spread the cheesecake mixture over the Petit Beurre crust, then divide the apples over it. Press lightly and finally divide the crumble topping over the diced apples. Press lightly again and bake for 35 minutes.
6. Leave to cool completely in the tray and then store in the fridge for at least four hours. Remove the mini cheesecakes from the tray, remove the muffin liners, and serve!



Pink Lady® apple crostata recipe



Saskia Balmaekers
@blogciaotutti

« As a lover of Italy and of my native Limburg, I find the delicious crostata to be the perfect balance between lovely local cakes and Italian dolci! »



Preparation

1. Mix the butter with the granulated sugar, vanilla sugar, cinnamon sugar, lemon zest and a pinch of salt in an electric mixer or food processor. Add the egg and egg yolks one by one and keep mixing until the mixture becomes creamy.
2. Add the flour, almond flour and baking powder and mix well. Knead the dough into a firm ball using your hands. Wrap the ball of dough in cling film and put it in the fridge for at least 40 minutes.
3. Preheat the oven to 180 °C. Grease a 30-cm diameter flan tin (if you don't have a real flan tin, you can also use a pie or quiche tin) with butter, and sprinkle lightly with flour.
4. Roll out two-thirds of the dough with a rolling pin, to a thickness of 4 mm. Line the tin with the dough. Press the dough into the sides. Remove the excess dough and prick holes in the bottom with the prongs of a fork. Place the tin in the fridge.
5. Peel the Pink Lady apples, cut them into quarters and remove the core. Cut the apple segments into small pieces or thin slices. Mix them with the apricot jam, lemon juice and sugar and add coarsely chopped walnuts (optional). Spread the apple mixture over the pastry case.
6. Roll out the remaining dough to a thickness of 4 mm. Cut the dough into wide strips and arrange them over the apple filling, like a plait. Brush the edges and the pastry top with a little egg wash.
7. Place the crostata in the oven and bake the apple pie for forty to forty-five minutes at 180 degrees. Leave the crostata to cool for at least two hours before removing it from the tin. Before serving, sprinkle with cinnamon or icing sugar. Buon appetito!

Ingredients

For the dough:

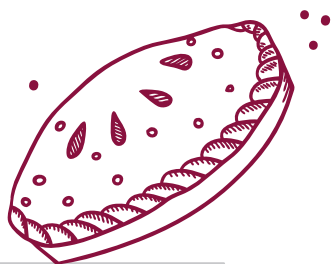
- 200 g of 00 flour
- 100 g of almond flour (but you can also grind whole blanched almonds, or add 100 g of 00 flour)
- 6 g baking powder
- 150 g butter (at room temperature)
- 130 g granulated sugar
- 1 sachet (8 g) vanilla sugar
- 1/2 a teaspoon of cinnamon powder or cinnamon sugar
- 1 medium egg and 2 egg yolks
- the zest of 1 lemon
- a pinch of salt

For the filling:

- 500 g of Pink Lady apples
- chopped walnuts (optional)
- 2 tablespoons of lemon juice
- 2 tablespoons of apricot jam
- 25 g sugar

Presentation:

Extra butter for greasing and flour for dusting, 1 egg, to brush the dough with cinnamon or icing sugar





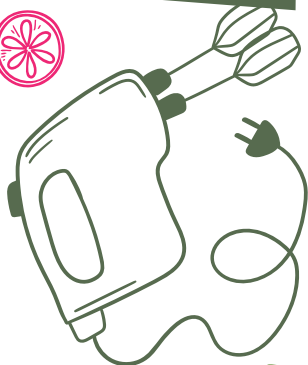
Caramelised apple rolls Pink Lady®

Joana Costaroque
@joanacostaroque



Ingredients

- 175g butter
- 175ml milk
- 475g flour
- 275g sugar
- 10g baker's yeast
- 1 teaspoon of cinnamon
- 1.2kg Pink Lady® apples



Preparation

1. Heat 275ml of milk until hot, and add 50g of butter, cook until melted. Allow to cool a little.
2. Mix 475g flour with 50g sugar, 10g of baker's yeast and 1 teaspoon of cinnamon. Add this to the milk and mix well. Knead the dough on a floured surface until it is smooth and elastic. Place the dough in a bowl, cover and leave to rise until it has doubled in volume.
3. Peel and dice 1.2kg @pinkladyeurope apples. Heat 75g butter and 150g sugar in a large frying pan, add the apples and cook for about 20 minutes over low heat until the apples are soft and caramelised. Remove the mixture and let cool.
4. Roll out the dough to a rectangle of about 30x40 cm. Cover the entire dough with the caramelised apple filling.
5. Roll the dough as if it were a roll cake. Then cut it into 12 pieces. Place the pieces on a baking tray lined with baking paper and leave to rise for another 40 minutes. Then bake in an oven preheated at 180°C for about 20 minutes.
6. Prepare the caramel topping by mixing 50g of butter with 75g sugar, and allow to caramelise until golden. Then add the milk and allow the sauce to thicken. Set aside.
7. When the rolls are ready, take them out and let them cool before adding the glaze.



Hasselback Pink Lady® apples

with cinnamon crumble



Susan Mogensen
@susliving



Preparation

1. Cut four apples into halves, remove the core and cut thin slices, without cutting through, as you would slice a Hasselback potato.

Brush with butter and bake for 15-20 min. at 175 degrees.

2. Make a crumble

Put crumble on top of the apples, turn the oven up to 200 degrees and bake them further for 15-20 min.

Add some vanilla ice cream when it's done!

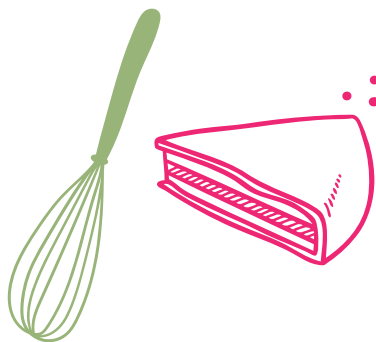


Ingredients

• 4 Pink Lady® apples

Make a crumble:

- 4 tablespoons oatmeal,
- 4 tablespoons sugar
- 1 tablespoon cinnamon powder
- 8 tablespoons melted butter (about 50 grams)





Pink Lady® Apple puffs

with ice cream & apple crisps

Nina Hermansen
@niinisis.se



Ingredients

- 1 apple for the crisps
- 1 puff pastry sheet
- About 4 Pink Lady apples
- 2 pinches freshly ground cardamom
- 2 pinches ground cinnamon
- 1 teaspoon vanilla sugar
- 2 teaspoons cane sugar
- 1 egg

Homemade caramel sauce:

- 0.5 dl cream
- 0.5 dl granulated sugar
- 0.5 dl light syrup
- 1 teaspoon vanilla sugar

Serve with:

- Vanilla ice cream
- Icing sugar

Preparation

1. Set the fan oven to 110 degrees (or 130 degrees for a conventional oven). Start with the apple crisps. Cut the apple into thin slices, ideally using a mandolin slicer. Remove the seeds from the core of the apple. Place on a baking sheet lined with parchment paper. Bake in the oven for 30 min, turning them over once.
2. Roll out the puff pastry sheet. Fold it in half starting with the short side, in order to obtain two layers. Divide it into 6 slightly oblong pieces.
3. Cut the apples into thin slices, place a few apple slices on each piece of puff pastry. Sprinkle with freshly ground cardamom (tip: grind the cardamom seeds using a spice grinder), cinnamon, raw cane sugar and vanilla sugar. Whisk the egg and brush the edges of the puff pastry with it. Bake in the oven for about 20 minutes, until the edges of the puffs get a nice golden brown.
4. Boil the caramel sauce: add all the ingredients, except the vanilla sugar, to a saucepan. Bring to a boil and then simmer over medium heat for 15 minutes. Stir in the vanilla sugar.
5. Let the puffs cool a bit once removed from the oven. Add a large scoop of ice cream, dust with icing sugar, drizzle with caramel sauce and finish by adding an apple crisp. Eat and enjoy!

