TAYLOR & COLLEDGE

Baked Apples with Vanilla Custard



Preparation: 20 mins
Total Time: 50 mins
Portions: 4 Portions

Ingredients

For the apples

50 g Unsalted butter
50 g Light Brown Sugar Light
1 tbsp Taylor & Colledge Vanilla Bean Paste
0.5 tsp Ground Cinnamon
100 g Ground Almonds
50 g Chopped Almonds
30 g Chopped Hazelnuts
50 g Dried Cranberries
15 ml Lemon Juice
about 5 - 10 g Orange Zest
4 Apples 4 medium apples
150 ml Apple Juice Or you can use white wine
about 20 g Unsalted butter For greasing the baking dish
100 g Marzipan

For the vanilla custard

250 ml Whole Milk
250 ml Double Cream
100 g Granulated Sugar
2 Taylor & Colledge Organic Vanilla Pods
4 Egg Yolks

Preparation

1. Preheat the oven to 190°C(375°F).
2. In a bowl, combine the butter, brown sugar, marzipan, vanilla paste, cinnamon, ground almonds, chopped almonds, chopped hazelnuts, dried cranberries, lemon juice, and orange zest using a fork.
3. Cut off the top of the apples. Put aside. Use a small sharp knife and a sturdy teaspoon to cut and scoop out the core of each apple, being careful not to cut all the way through to the bottom to prevent the filling from spilling.
4. Place the apples in a buttered baking dish and spoon some of the filling into the cavity of each apple. Press the filling down using your finger or a spoon, compacting it slightly, and pile more filling on top of each apple. Place the apple top on the filling and press down slightly.
5. Pour apple juice or wine into the baking dish, then bake for 25 - 30 minutes until the apples are tender and the filling is golden brown.
6. For the vanilla custard bring the whole milk, double cream, sugar, and vanilla seeds from the vanilla pods to a boil.
7. In a bowl, whisk the egg yolks.
8. Gradually pour the hot cream mixture into the egg yolks while constantly stirring.
9. Return the mixture to the pot and cook over low to medium heat, stirring until the sauce thickens and becomes creamy.

10. Strain through a sieve and serve with the apples.