

# Apple

*Malus Domestica*

“When making apple pie, try putting some cheddar cheese in the crust – the savoury flavour marries the sweet, tart filling and enhances the aromas!”

## Useful Tips

### Choosing

Choose firm apples and avoid noticeably soft ones that are discoloured, indented, bruised or has obvious signs of decay.

### Storage

Put apples in a bowl, cover with a damp cloth and store in a dark, cool space – preferably a refrigerator. The moist and cold keeps your apples crisper and fresher for much longer than room temperature.

### Preparation

Always wash apples thoroughly before using to remove residue from pesticides and chemicals. Remove stem and core with seeds with a knife or a de-seeder tool.

 Cook 10min  220°C  3  Quarter Steam + Heat  700ml

## Apple, salted caramel cookies

### Ingredients:

#### DOUGH

1 cup all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
200g cold unsalted butter  
100g sour cream

#### FILLING

200g small diced Granny Smith apples, peeled  
8 store-bought soft caramels, roughly chopped

### Difficulty: Easy

1. Whisk together the flour, salt and baking powder in a large bowl.
2. Add the butter and work it into the flour until it has the consistency of wet sand.
3. Stir in the sour cream, and then turn the dough out onto a well-floured work surface.
4. Knead the dough a few times until it comes together, adding more flour until it is not too sticky to handle. Use a rolling pin to flatten it out, about 3mm thick. Use a cookie cutter and press out as many squares (or circles if you prefer) as possible. Make sure you get an even number of squares.
5. Spoon a small amount of apple in the centre of half of the squares and top with a portion of the caramel and a pinch of sea salt. Place a second square atop each filled one and use a fork to press the edges together to seal each cookie. Use a small, sharp knife and make three scores in the top part of the cookie.
6. Bake with Quarter Steam + heat for 10-15 minutes at 220°C or until golden.
7. Serve and top with maple syrup and a sprinkle of sea salt.