

# BRAMLEY APPLE BRULÉE

## WHAT YOU'LL NEED

### Ingredients

- 3 large Bramley cooking apples, cored
- 300ml single cream
- ½ tsp ground cinnamon
- ¼ tsp ground cloves
- 3 egg yolks
- 50gm caster sugar

### Equipment

- Roasting pan
- Blender or food processor
- Three ramekins, suitable for oven use
- Blowtorch

## WHAT TO DO

1. Preheat your oven to 170°/325°F/gas mark 3. Place the apples in a small roasting pan, with 1cm of water and bake for 40 minutes, or until tender.
2. Scald the cream in a small saucepan by bringing it almost to the boil, then removing it from the heat.
3. After your baked apples have cooled a little, scoop the flesh from them and place in a food processor or blender. Add in the spices, egg yolks and half the sugar, blending for 2-3 minutes until smooth.
4. Add the scalded cream and blend again.
5. Divide the mixture between three ramekins and place in bain-marie and bake for 25-30 minutes until set.
6. Once your brulées have baked, sprinkle over the remaining sugar, with a little water, and glaze with a blowtorch until the surface is crisp and golden brown.

Finishing off your brulées with a blowtorch is a great party piece but look out for curtains, table cloths or other flammables! If you don't have a blowtorch, or don't want to risk it, pop your brulées under the grill instead.



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