



The JAZZ™ Apple Journey

Originating in the beautiful orchards of New Zealand, JAZZ™ Apples are a funky fusion of a Braeburn and a Royal Gala. The first British JAZZ™ Apple crop hit the shops in November 2007 and fast-forward 13 years, JAZZ™ is now the joint fastest-growing apple variety in the UK and the 5th most popular variety.

Now available in Aldi, Asda, Booths, Co-op, Lidl, Morrisons, M&S, Ocado, Sainsbury's, Tesco and Waitrose, JAZZ™ are a global favourite grown in over ten countries around the world.

Website: www.jazzapple.com/uk

Facebook: www.facebook.com/JazzAppleUK

Twitter: @JazzAppleUK

Instagram: @JazzAppleUK

JAZZ™

APPLE

RECIPE BOOK



10 TASTY RECIPES VOTED FOR BY YOU!



Contents

- 01 **Welcome**
- 02 **JAZZ™ Apple & Lentil Soup with Spiced Croutons**
Melanie Booth
- 04 **Creamy JAZZ™ Apple & Butternut Squash Soup**
Liesl Maddock
- 06 **JAZZ™ Apple Flatbreads**
Mark Gibaut
- 08 **JAZZ™ Apple, Leek & Bacon Quiche**
Daniel Snook
- 10 **JAZZ™ Apple Rose Tart**
Helen Strange
- 12 **Vegan JAZZ™ Apple & Blackberry Tart**
Yuhan Zhao
- 14 **JAZZ™ Apple Gin & Mint Juilip**
Tiffany Tangen
- 16 **JAZZ™ Apple Cinnamon Breakfast Smoothie**
Lena Hartl
- 18 **JAZZ™ Apple Doughnuts**
Ariane Boyd
- 20 **JAZZ™ Applebread People**
Kenzie Potts



Hello and welcome to our latest JAZZ™ Apple Recipe Book,

This edition is extra special for us as it features ten mouth-watering recipes lovingly created and voted for by you!

It all began back in June when we asked people to submit their favourite recipe featuring the one-and-only JAZZ™ Apple. We were looking for recipes for five different categories – starter, main, dessert, drink and children’s – and were thrilled with the amount of delicious dishes and drinks we received.

As difficult as it was due to the high standard of entries, a top five for each category was chosen by a select panel of JAZZ™ Apple judges and these fab five were then voted on by our fans on our social media pages.

Following a month of intense voting, a winner and runner-up for each category was revealed and provided us with these ten fabulous recipes for our book. An overall winner was also selected by the JAZZ™ Apple judges to star on the front of the recipe book so a huge well done to Mark Gibaut for being crowned our ultimate recipe champion.

We’re sure you will all love the recipes from this book as much as we do so please get in touch if you recreate them in your own kitchen.

Happy cooking!

The JAZZ™ Apple Team

Now available in





JAZZ™ Apple & Lentil Soup with Spiced Croutons

Recipe by Melanie Booth

Ingredients (Serves 4)

For the croutons

- 5 thick slices of bread (you can use stale bread if you want - diced)
- 3 tbsp olive oil
- 1 tsp cumin
- ½ tsp Herbes de Provence
- ¼ tsp garlic powder
- Salt and pepper

For the soup

- 2 tbsp olive oil
- 1 large white onion - diced
- 2 cloves garlic - crushed
- 2 tsp cumin
- 1 large handful fresh mint - finely chopped
- 240g red lentils
- 120g bulgur wheat
- 4 JAZZ™ Apples - cored, peeled and diced
- 1 red pepper - seeded and diced
- 1.8 litres of vegetable stock
- Juice of ½ a lemon
- Salt and pepper to taste
- Chopped fresh parsley for garnish

Method

Preheat the oven to 180C (Fan oven).

On a baking tray, add all the crouton ingredients, toss to coat, and bake in the oven for 20 minutes, or until golden and crisp. Set aside.

Meanwhile, sauté the onion and garlic in the olive oil for 5 minutes. Add the cumin and fry for a further 2 minutes. Add all the other ingredients (except croutons and parsley) and bring to the boil. Lower the heat and simmer on a medium heat for 40 minutes, stirring occasionally.

Blend the soup partially (you want it thick and mostly smooth, but still with a few chunks remaining in it).

Season it to taste before garnishing with the spiced croutons and freshly chopped parsley.



Creamy JAZZ™ Apple & Butternut Squash Soup

Recipe by Liesl Maddock

Ingredients (Serves 4)

- 1 butternut squash - peeled and diced
- 1 JAZZ™ Apple - peeled and diced
- 1 potato - peeled and diced
- 1 sprig of thyme
- 1 cup of vegetable stock
- 1 cup of cream

Method

Place the prepared potato, butternut squash, apple and sprig of thyme in a pan of water and bring it all to a boil.

Once the vegetables are soft, remove the sprig of thyme and blitz it together.

Add a cup of cream and the vegetable stock and cook for a further 3 minutes on the hob.

Serve with fresh crusty bread.



JAZZ™ Apple Flatbreads

Recipe by Mark Gibaut

Ingredients

(makes 8 large or 16 small flatbreads)

- 2 JAZZ™ Apples - peeled, cored and finely diced
- 2 tsp instant yeast
- 3 tbsp olive oil
- Pinch of salt
- 20g melted butter
- 120ml warm water
- 240g plain flour
- 2 tsp cinnamon
- Chopped coriander to serve (optional)

Method

Place the finely diced apples in a saucepan, add a drop of water and the cinnamon and cook for about ten minutes until soft. Turn the heat up towards the end as you don't want too much liquid left.

Meanwhile add the flour, yeast and salt to a mixing bowl and combine.

Allow the apple to cool slightly before adding 4 tablespoons to a blender with the warm water and olive oil and blitz for 15-20 seconds.

Add the wet ingredients to the dry slowly and stir until combined. Knead for a few minutes on a floured surface until a dough is formed.

Place the dough in a lightly greased bowl, cover it and leave for at least 1 hour in a warm spot (or until the dough has doubled in size).

Roll the dough into a long sausage shape and cut in to 8 equal sized pieces approximately 1cm thick or 16 if making smaller ones.

Preheat a frying pan. When the pan is hot spray some cooking oil in the pan and add the flatbreads - add as many as you can to your pan but try not to let them touch.

After a few minutes use a spatula to check the underneath. Once they're turning golden and starting to blister turn them over.

While cooking the other side brush a little melted butter on the top. Keep checking them as they cook as you don't want them to burn (but you do want a nice colour to them).

Flip back over and give the apple side a brush with melted butter. Sprinkle with chopped coriander and serve warm.



JAZZ™ Apple, Leek & Bacon Quiche

Recipe by Daniel Snook

Ingredients (Serves 4)

For the filling

- 250g leek – sliced in to rings
- 100g bacon or lardons
- 2 JAZZ™ Apples – cored and cut in to thin slices
- 3 tbsp breadcrumbs
- 200g crème fraîche
- 4 medium eggs
- 1 tbsp oil
- 1 pinch of nutmeg
- Salt and pepper to season

For the shortcrust pastry (can use ready-made pastry)

- 160g flour
- 3 tbsp water
- 100g butter
- 1 pinch of salt

Method

Preheat the oven (electric cooker: 175 ° C / convection: 150 ° C / gas: level 3).

Put the flour and salt in a bowl, make a hole in the middle and add the cold water. Add the butter in cubes and knead everything into a dough until combined. Wrap the pastry in clingfilm and let it rest in the fridge for a good hour.

In a pan heat the oil before frying the bacon/lardons until crispy. Remove from pan and leave to one side.

Next soften the leeks and apple in the frying fat for 3-4 minutes. Remove from pan and leave to one side.

Next, line a 26cm quiche dish with baking paper and roll out the dough large enough to overlap edges of dish and press into the sides. Cut excess pastry from sides of dish.

Sprinkle breadcrumbs on the base of the pastry.

Whisk the eggs and creme fraiche together, and season with a little salt, pepper and nutmeg.

Arrange the apple, leek and bacon on the pastry base, and gently pour the egg mixture over the top.

Bake in the hot oven on the bottom shelf for 35-40 minutes or until set.

Serve the quiche warm or cold.

JAZZ™ Apple Rose Tart

Recipe by Helen Strange

Ingredients (Serves 8)

For the pastry

225g plain flour

115g butter

A pinch of salt

1 egg white (for sealing)

Ice cold water

For the apple purée

4 JAZZ™ Apples - peeled and chopped

1 tbsp brown sugar

1 tbsp cinnamon

3 tbsp water

For the crème pâtissière

3 egg yolks

50g caster sugar

250ml milk

10g plain flour

10g cornflour

1 tsp vanilla bean paste

For the decoration

3-5 JAZZ™ Apples

200ml fresh orange juice

50g butter

Method

For the pastry, rub together the butter, salt and plain flour until the mixture has a sandy texture.

Add ice cold water, a few teaspoons at a time, and bring together into a dough. Wrap in clingfilm and place in the fridge to rest for 30 minutes.

For the apple purée, place the apples in a pan with the cinnamon, brown sugar and 3 tbsp of water. Bring to a gentle simmer and cook for 5 minutes. When cooked, use a stick blender or small food processor to blitz into a purée. Set aside to cool.

For the crème pâtissière, heat the milk and vanilla bean paste in a pan until just about boiling, and then remove quickly from the heat. In a bowl, whisk together the egg yolks, sugar and both flours until well incorporated. Pour one third of the heated milk over the egg yolk mixture, whisking until smooth and well combined. Pour the egg yolk mixture into the pan with the remaining milk, and cook over a medium heat, whisking constantly, until the mixture thickens. It will probably go very lumpy but this is fine! Keep whisking and it will go smooth, thick and glossy. Cook for another two minutes after this stage, and then remove from the heat. Pour into a bowl or jug and cover with clingfilm touching the surface of the creme patissiere, to stop a skin forming. Leave until completely cool.



Preheat the oven to 180°C. Roll out your pastry to fill a 20cm tart tin. Fold into quarters and gently unfold into the tart tin. Use a small off-cut of pastry to help press the dough into the corners of the tin, especially if using a fluted tin. Trim the edges for a neat finish. Cover and rest in the fridge for 15 minutes.

Prick the base of your pastry case a few times with a fork. Fill with a greaseproof paper lining and some baking beans and bake for 15-20 minutes, until the pastry looks less translucent. Remove the greaseproof paper and baking beans, and return to the oven for 5 minutes until the pastry looks dry, and feels sandy. You could then brush the base with egg white, then return to the oven for 3-4 more minutes to ensure that nothing will leak from the case! Leave to cool completely.

For the decoration, finely slice the JAZZ™ Apples and poach for 5 minutes in the orange juice and butter until slightly translucent and flexible. You could use a mandolin to slice the apples for this, or a sharp knife, but be sure to get the thinnest slices you can manage, and keep the skin on, because the colour makes beautiful petals!

Remove the apple slices, a few at a time, and drain on kitchen paper. Then lay out 8-10 slices end to end, with slight overlaps. Roll them up from one end - the first will be a really tight roll, and as you get to the last, you should have a rose when you turn the curved edges to the top. Place in the well of a cupcake tin to cool slightly while you make the rest of the roses!

To assemble your tart, first fill your pastry case with a thin layer of apple purée. Make sure you spread this right to the edges of the case. On top of the purée, spread a thicker layer of the crème pâtissière - I normally use a piping bag for this layer as it is easier to cover the purée than spreading it out! Finally, top with your apple roses. You will probably have some gaps between roses - you can fill these with smaller roses (made with 3-4 apple slices) or use apple slices to fan out towards the edges as if your roses overlapped.

The tart will keep in the fridge for 2-3 days but is best served on the day you make it! Happy baking!



Vegan JAZZ™ Apple and Blackberry Tart

Recipe by Yuhan Zhao

Ingredients (Serves 8)

For the shortcrust pastry

220g plain flour
100g vegan butter
3-4 tbsp water
1 tbsp of plant-based milk

For the filling

4 JAZZ™ Apples - cored, peeled and cut into chunks
70g caster sugar
80g blackberries
½ tsp ground cinnamon
2 tbsp water

Method

Preheat the oven to 180°C/350°F.

To make the pastry, sift plain flour into a large bowl, add diced vegan butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Then add 3-4 tbsp cold water and mix to a firm dough. Knead the dough briefly and gently.

Wrap the dough in cling film and chill while preparing the filling.

For the filling, put the apples in a saucepan, add sugar, cinnamon and 2 tbsp of the water and cook over a medium-low heat for 12-15 minutes with a lid on, stirring occasionally. Then add the blackberries, stir gently and cook for another 3-4 minutes with the lid off. Set aside to cool.

Meanwhile, remove the pastry from the fridge. Dust the worksurface with flour, cut the pastry in half and, using a floured rolling pin, roll one of the pieces out until it's just under 1cm thick. (Rolling the dough between two layers of greaseproof paper will also stop it sticking to your rolling pin). Butter a shallow 20cm pie dish and line with the pastry, trimming off any excess round the edges using a sharp knife.

Spoon the cooled apples and blackberries into the lined pie dish so that you have a mound in the middle. Spoon over the juice in the pan. Roll out the second piece of pastry and lay it over the top of the pie. Trim the edges as before and crimp them together with your fingers. Cut a cross in the middle of the top and decorate the pie with the remaining pastry if you like. Brush the top of the pie with the plant-based milk.

Place the pie on a baking tray and bake for 50-60 minutes until golden brown and crisp.

To serve, slice the pie into portions and serve with ice cream.



JAZZ™ Apple, Gin & Mint Juilip

Recipe by Tiffany Tangen

Ingredients (Makes 1 drink)

1 JAZZ™ Apple - peeled and chopped
Half a handful of frozen blueberries
12 leaves of mint
50ml of gin
30ml of lime (you can add 50ml if you like
your cocktail extra sour)
30ml of honey
Cubed ice

For decoration

1 sprig of mint
Cubed ice

Method

Place your chopped JAZZ™ Apple into a cocktail shaker with the blueberries and muddle.

Place your mint leaves in one hand, and slap the mint with the other. This brings out the flavour. Place the slapped mint into the shaker.

Add your gin, lime and honey into the shaker. Add cubed ice until the shaker is full.

Shake well until the cocktail shaker is too cold to hold - this means the cocktail is ready to serve. You should have a little foam.

Add cubed ice to a cocktail glass. Pour the shaken mixture through a strainer into the glass. Decorate with your sprig of mint.



JAZZ™ Apple Cinnamon Breakfast Smoothie

Recipe by Lena Hartl

Ingredients (Makes 1 smoothie)

250ml oat milk
1 tbsp oats
1 ripe banana
1 JAZZ™ Apple
A few sultanas
1 tsp cinnamon
½ tsp of maple syrup

Method

Place all the ingredients in a blender and blend until you have a smooth consistency.

Serve chilled in a glass and enjoy.



JAZZ™ Apple Doughnuts

Recipe by Ariane Boyd

Ingredients (Makes 10 doughnuts)

- 4 JAZZ™ Apples
- 1 jar of chocolate spread
- 1 jar of peanut butter
- 1 tub of soft cream cheese
- 1 tub of sprinkles

Method

Slice your apples 2cm thick before using a cookie cutter to remove the core so they resemble donuts.

Pour your chocolate spread, peanut butter and soft cream cheese in to three separate bowls.

Spread a different topping on each slice of the apples before finishing with a generous shake of sprinkles.



JAZZ™ Applebread People

Recipe by Kenzie Potts

Ingredients (Makes 10 biscuits)

2 JAZZ™ Apples - peeled, grated, and use kitchen roll to take off excess moisture

180g unsalted butter

220g light brown sugar

50g golden syrup

1 tsp cinnamon

½ tsp nutmeg

500g plain flour (plus extra for rolling out)

1 tsp baking powder

1 large egg

Icing - shop bought colour icing tubes are easiest for the kids to decorate

Decorations – a mix of sprinkles, jelly diamonds, chocolate stars/buttons

Method

Melt the butter with the sugar in a medium-sized bowl.

Add the syrup, cinnamon and nutmeg.

Mix in the flour, grated apple, baking powder and egg until all is combined.

Wrap in cling film and place in the fridge to chill for 1 hour.

Roll out the dough on a lightly dusted surface and cut out people shapes.

Place on a lined baking tray and bake for 8-10 minutes (they should start to turn brown and be soft to touch)

Once baked, allow to cool on a wire rack.

Decorate with icing and/or decorations.