

JAZZTM APPLE

RECIPE BOOK

10 TOP RECIPES TO TRY





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Hello and welcome to our latest JAZZ™ Apple Recipe Book

This edition is extra special as it launches around the same time that new season British grown JAZZ™ Apples arrive in supermarkets and quality independent fruiterers around the country.

We think there's nothing better than the taste of a British grown JAZZ™ Apple and this recipe book will show you how versatile and tasty they are when used in some delicious recipes.

The book features some magical dishes and drinks that are ideal to help you celebrate the festive season and new year. So, whether it's a pastry-perfect JAZZ™ Apple Pork Pie or a splendid Shepherd's Pie with a JAZZ™ Apple, Potato & Celeriac Mash, get involved and get creative in the kitchen with your new season apples.

Let us know when you spot your first British grown JAZZ™ Apple in stores and what you think of this season's flavour and taste. We love them on their own but know first-hand how they work wonderfully in a variety of sweet and savoury dishes too.

Warm wishes

JAZZ™ Apple Team

Now available in





JAZZ™ APPLE GRANOLA

Ingredients

(Makes a 500ml size jar)

- 200g of rolled oats
- 1 JAZZ™ Apple - cut into really small and thin pieces
- 4 tbsp of maple syrup
- 2 tbsp of melted coconut oil
- 2 tsp of cinnamon
- 1 tsp of ground ginger
- ½ tsp of ground nutmeg
- 100g of pecans or walnuts - roughly chopped
- 40g of pumpkin seeds
- 40g of sunflower seeds

Method

Preheat the oven to 150°C.

Line a large baking tray with some parchment paper.

To a large bowl add the oats, chopped JAZZ™ Apple, cinnamon, ginger, nutmeg, maple syrup and coconut oil. Mix together until everything is evenly coated.

Spread the granola onto the baking tray and bake in the oven for 20 minutes.

Remove from the oven and add in the pecans, sunflower and pumpkin seeds. Mix everything together and place the tray back in the oven for the final 20 minutes.

Remove the tray from the oven and let the granola cool down completely before transferring it into a jar.

Serve with your choice of yogurt, berries and some sliced JAZZ™ Apple.



JAZZ™ APPLE PORK PIES

Ingredients (Makes 6 pork pies)

400g plain flour
1 tsp of salt
80g of lard – chopped
into cubes
300g pork mince
1 JAZZ™ Apple – chopped
1 tsp of dried thyme
Salt and pepper – to taste
1 egg – beaten

Method

Preheat oven to 180°C.

In a mixing bowl, add the flour, salt, and lard and mix until combined.

Next, add in the water and knead until you form a dough. Once done, cover and leave to one side until needed.

In a separate bowl, add your pork mince, JAZZ™ Apple, salt, pepper and thyme, and mix until well combined.

Take your pastry and roll out to about 3mm thick. Cut into 12 circles using the rim of a mug.

Add a generous amount of JAZZ™ Apple pork filling into the base of six of the circles but don't overfill. Next, top the pastry with the remaining six circles and seal around the edges using your fingers.

Brush the top of each pork pie with egg wash and place in the oven for about 40 to 45 minutes until golden brown.

Serve on its own as a quick snack or for lunch with a healthy salad.



JAZZ™ APPLE ENERGY BARS

Ingredients

(Makes 6 large bars)

- 100g almonds - roughly chopped + an extra handful to sprinkle on top
- 50g sunflower seeds
- 50g pumpkin seeds
- 1 JAZZ™ Apple - cut into small and thin pieces
- 6 Medjool dates - pitted
- 3 tbsp nut butter of your choice - we used peanut
- 3 tbsp maple syrup
- 2 tbsp plant milk
- 50g dark chocolate

Method

Preheat oven to 150°C.

Add the chopped JAZZ™ Apple to a large baking tray covered with parchment paper and bake in the oven for 25 minutes until the apple pieces are fairly dry.

Next, add the maple syrup and Medjool dates to a pan on a medium heat. Mix everything together and once the maple syrup starts to bubble, add in the nut butter. Using the back of a wooden spoon, mash down the dates until you have a sticky paste. Add in the plant milk and mix everything together.

Next, add in the chopped almonds, sunflower seeds, pumpkin seeds and the baked JAZZ™ Apple pieces. Mix everything together until everything is well coated in the sticky date paste.

Transfer the mixture to a loaf tin covered with parchment paper. Spread the mixture in the tin and with the back of a spoon make sure to press the mixture firmly down. Place the tin in the fridge to firm up for 30 minutes.

In the meantime, melt the dark chocolate. Remove the tin from the fridge and pour over the melted dark chocolate and sprinkle over some chopped almonds. Place the tin in the freezer to set for 2-3 hours.

Remove from the freezer and cut into thick bars. The bars will be a bit sticky (but so utterly delicious) so the best way to store them is to keep them in the freezer.



BRAISED RED CABBAGE & JAZZ™ APPLE

Ingredients (Serves 4 people)

- 1 JAZZ™ Apple - chopped into very small and thin pieces
- ½ head of red cabbage - finely sliced
- 1 red onion - finely sliced
- 2 tbsp of apple cider vinegar
- 2 tsp of coconut sugar
- ½ tsp of cinnamon
- 1 tbsp of olive oil
- Salt and pepper to taste

Serve with:

- Your favourite vegan sausages
- Sweet potato or white potato mash
- Greens of your choice

Method

To a large pan on a medium heat add the olive oil.

Once it is hot, add in the chopped onion, JAZZ™ Apple, salt and pepper. Cook for 5 minutes until the onion starts to caramelise.

Add the sliced cabbage, apple cider vinegar, coconut sugar, cinnamon and 50ml of water and cook for 20 minutes until the cabbage is soft and all the water has evaporated.

Serve with your favourite vegan sausages, mash potato and some greens.



SHEPHERD'S PIE WITH JAZZ™ APPLE, POTATO & CELERIAC MASH

Ingredients (Serves 4 people)

- 1 large JAZZ™ Apple – peeled and chopped
- ½ celeriac – peeled and chopped
- 4 potatoes – peeled and chopped
- Salt and pepper
- 1 tsp dried thyme
- 1 knob of butter
- A splash of double cream
- 750g beef mince
- 1 onion – chopped finely
- 1 large carrot – peeled and diced
- Handful of peas (optional)
- 500ml beef stock

Method

Preheat oven to 180°C.

Bring a pan of water to the boil and add in the chopped JAZZ™ Apple, celeriac and potato. Cook for 15 minutes until soft before removing and draining.

Mash the boiled JAZZ™ Apple, celeriac and potato with the butter, cream and salt & pepper until you have a nice smooth consistency.

Next, place a pan on a medium heat and add in the onion and beef mince. Brown the onions and mince for 5 minutes before adding in the carrots, peas and beef stock. Season with salt, pepper and dried thyme before simmering on the hob for 20 minutes until the liquid has evaporated.

To assemble the shepherd's pie, add the mince mixture into a baking dish and then top with the creamy mash.

Bake in the oven for about 20 minutes until the top is golden brown.



JAZZ™ APPLE, KALE & SAUSAGE PASTA

Ingredients

(Serves 3 people)

- 1 white onion - finely chopped
- 1 JAZZ™ Apple - cut into really small and thin pieces
- 3 garlic cloves - crushed
- 4 vegan sausages
- 100g cavolo nero or curly kale - finely chopped
- 2 tsp chilli flakes
- A few sprigs of thyme
- 2-3 tbsp olive oil for frying
- Salt & pepper to taste
- 400g of pasta - we used orecchiette pasta for this dish

For the walnut parm (optional)

- 50g walnuts
- 1 tbsp nutritional yeast
- 1 tsp white miso paste

Method

Place a frying pan on a medium heat and add the oil.

Add in the vegan sausages and cook according to the packet's instructions. Once cooked, remove them from the pan and cut them into small pieces. Set them to one side.

To the same pan, add in the chopped onion and JAZZ™ Apple and cook for 5 minutes on a medium heat before adding in the chilli flakes, salt & pepper and the thyme leaves. Keep cooking for a total of 15-20 minutes until the onion and apple have cooked down and caramelised. Add some water if they start sticking to the pan.

In the meantime, make the walnut parm (if using). Just add all the ingredients to a food processor and blitz until you have a fine crumble. Transfer to a bowl and set to one side.

Cook the pasta according to the packet's instructions and before draining it, reserve 4 tbsp of the cooking water. Drain the pasta and add it to the pan together with the cooked sausages. Stir to combine and finally add in the pasta water and stir again.

Serve with a sprinkle of the walnut parm, an extra drizzle of olive oil and some thyme leaves.



MINI JAZZ™ APPLE BISCOFF PIES

Ingredients

(Makes 6 mini pies)

2 JAZZ™ Apples - peeled and chopped

1 tsp vanilla extract

1 roll of shortcrust pastry

1/4 cup granulated sugar

1/2 tsp of cinnamon powder

1/4 tsp of nutmeg

8 Biscoff biscuits - 5 to be crushed for the filling, 3 for decoration

Clotted cream - to serve

Method

Add the chopped JAZZ™ Apples, granulated sugar, crushed Biscoff biscuits, cinnamon and nutmeg to a bowl and mix until well combined.

Roll out the pastry and cut out six circles with a diameter of around 6cm and six lids that are around 5cm.

Grease a cupcake/muffin tray and place the 6cm circles into each compartment, pressing down so they fit.

Fill up with your JAZZ™ Apple and Biscoff mixture.

Place the smaller pastry circles on top and seal by pinching the sides.

Lightly brush over with some egg wash and place in the oven at 180°C for 25 to 30 minutes. Keep a check and give them a second egg wash if required.

Serve with a big dollop of clotted cream and half a Biscoff biscuit.



JAZZ™ APPLE & WILD BERRY CRUMBLE

Ingredients (Serves 4)

3 JAZZ™ Apples – peeled
and chopped
100g blackberries
100g raspberries
4 tbsp sugar
1 tbsp cinnamon powder
200g plain flour
100g unsalted butter – room
temp
Double cream (optional)

Method

Preheat oven to 190°C.

In a large baking dish, add your JAZZ™ Apples, blackberries, raspberries, sugar, cinnamon and mix well until combined.

Next, in a separate bowl, add in your flour and butter then mix well until you get a nice crumbly texture (using your hands will be the best option).

Add your crumble mixture on to your JAZZ™ Apple and berries making sure it's evenly spread.

Bake in the oven for about 25 to 30 minutes or until golden brown on top.

Leave to rest for 10 minutes before plating up and serving with a dollop of cream.

Enjoy!



JAZZ™ APPLE TEA

Ingredients (Makes 1 mug)

- 1 large JAZZ™ Apple – peeled and cubed. Keep peel to one side
- 1 cinnamon stick
- 2 tbsp of sugar
- 1 thumb of ginger – peeled
- 1 wedge of lemon

Method

Add 2 cups of water to a pan and place on a medium heat.

Add in the JAZZ™ Apple cubes, JAZZ™ Apple peel, sugar, ginger, lemon and cinnamon stick, and bring to the boil before simmering for about 15 to 20 minutes until infused.

Strain through a sieve into a cup and enjoy.



JAZZY MULLED WINE

Ingredients (Serves 4-6)

1 bottle of red wine
280ml JAZZ™ Apple juice
(approx. 4-5 large apples)
100ml lemon Juice
2 tbsp honey
2 cinnamon sticks
6-8 cloves
1 star anise
Sliced lemons, apples
and clementines

Method

Add all the ingredients to a saucepan and warm through on a low heat for 15 minutes. Too high or too long and you will lose the alcohol.

Strain into a glass and add a few of the fruit chunks.

Enjoy!



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 14 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.

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