



JAZZTM APPLE

RECIPE BOOK



**10 CELEBRATIONAL
SUMMER RECIPES**



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Hello and welcome to the latest JAZZ™ Apple Recipe Book

The arrival of May, unfortunately, coincides with the end of the British JAZZ™ Apple season but fear not as our friends in the Southern Hemisphere have our backs with a fresh delivery incoming to satisfy our needs. We love nothing more than being able to provide you with sweet-tangy British-grown JAZZ™ Apples but to ensure we have a continuous supply throughout the year, we get a helping hand from our expert growers abroad.

That being said, our legendary growers in the UK are busy nurturing their trees in preparation for the beginning of the British season in November so keep your eyes peeled for more information as the big harvest gets closer.

With the warmer summer months approaching, along with a host of celebrations taking place such as the Queen's Platinum Jubilee, our latest recipe book is jam-packed, full of luxurious recipes to help you feast in true regal style. Whether it's a sublime Coronation Chicken, extravagant Queen Cakes or a luxurious JAZZ™ Apple & White Wine Spritzer, this recipe book has your party food and drink covered!

As always, we absolutely love to see when you've recreated any of our recipes at home, so make sure you tag us in your photos if you do so we can see your creations.

Warm wishes

JAZZ™ Apple Team

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TESCO

WAITROSE
& PARTNERS

JAZZ™ APPLE CRISPS

Ingredients

2-3 JAZZ™ Apples
Lemon juice (squeeze)
Sea salt (if desired)

Equipment

A dehydrator

Method

Cut each apple into roughly 2-3mm slices, then drizzle over the juice of one lemon.

If using a dehydrator, place the apple slices in a single layer on the dehydrator trays and 'cook' at 145F/63C for 8-12 hours, testing at the 8-hour mark. The apples should be firm and crunchy.

If using an oven, place the apple slices on a baking sheet lined with greaseproof paper and cook at 92C/200F/Gas ½ for 60-90 minutes, testing and turning over after an hour. The apples should be firm and crunchy.

Season with a pinch of sea salt and eat immediately or store for a few days in a sealed container.





JAZZ™ APPLE SODA BREAD

Ingredients

(Serves 4-5)

1 JAZZ™ Apple - cored and roughly diced
30 g butter - plus extra for greasing
90 g plain flour
225 g wholemeal flour
45 g porridge oats - plus extra for sprinkling
1 tsp bicarbonate of soda
2 tbsp soft brown sugar
100 ml Krombacher Dark beer
2 tbsp golden syrup
200 ml buttermilk

Method

Preheat the oven to 180C/160C fan/gas 4.

Butter a loaf tin and set aside.

In a food processor or large mixing bowl, combine the flour, wholemeal flour, porridge oats, bicarbonate of soda and a generous pinch of salt.

Add the cubed butter and either pulse to combine or rub in using your fingertips. The mixture will be ready when it has the consistency of a very loose crumble topping, with no large pieces of butter remaining.

Stir in the sugar then make a well in the middle of the mixture. Pour in the Krombacher dark beer, then the treacle, then the buttermilk.

Mix until a thick dough forms, then fold in the apple. Work quickly and avoid overmixing.

Transfer the bread mix to the greased loaf tin and sprinkle with a pinch of porridge oats, then bake in the oven for 40 minutes.

Turn the cooked loaf out onto a wire rack and leave to cool slightly before eating.

Great just with butter but try with bacon and eggs for a special fry up.



JAZZ™ APPLE, RADICCHIO & WALNUT SALAD WITH HOMEMADE CIDER VINEGAR

Ingredients

(Serves 4)

For the salad

- 2 JAZZ™ Apples - cored and finely sliced
- 1 head of lettuce - sliced
- 1 head of radicchio - cored and leaves separated
- 3 inner celery sticks - finely sliced
- 150g blue cheese - crumbled
- 100g toasted walnuts
- 100ml good quality extra virgin olive oil
- 40ml homemade JAZZ™ Apple cider vinegar
- Salt and pepper

For the cider vinegar

- 8 JAZZ™ Apples, cut into pieces (or 700g chopped apple pieces/cores/peels/a mixture of each)
- 1.4 litres warm water
- 6 tbsp sugar

Method

For the cider vinegar

Fill a large mason jar with the apple pieces or scraps.

Stir the sugar into the warm water to dissolve, then pour over the apples.

Leave 2-3 inches of space at the top of the jar, then cover with cheesecloth or a coffee filter and an elastic band.

Leave in a warm, dark place for 2 weeks, stirring every couple of days to prevent mould.

After 2 weeks, strain the solids and press gently to extract liquid. Transfer the liquid to a smaller jar (if desired) and cover with fresh cheesecloth.

Continue to ferment the cider vinegar in a warm, dark place for 2-4 weeks, until the liquid has a strong cider vinegar smell and flavour.

For the salad

Prepare the salad by slicing the lettuce leaves and roughly tearing all of the radicchio.

Add the lettuce and radicchio to a large bowl with the blue cheese, sliced celery and thinly sliced JAZZ™ Apples. The salad can be prepared in advance, but add the apples just before serving to prevent them from discolouring.

Mix the olive oil, cider vinegar and salt and pepper in a jar and shake well.

Taste for seasoning and add more oil, vinegar, salt or even a pinch of sugar if necessary.

Pour over salad, give it a mix and serve.





JAZZY CORONATION CHICKEN

Ingredients

(Serves 2)

- 1-2 JAZZ™ Apples - peeled, cored and finely chopped
- Approx. 400g roast chicken
- 150g mayonnaise
- 150g Greek yoghurt
- 80g mango chutney (ideally a spicier one)
- 50g golden raisins
- 40g flaked almonds
- 3 spring onions - roughly chopped
- 1½ tbsp coriander - finely chopped
- ½ juice of lemon
- 1 tbsp coriander seeds
- ¾ tsp cumin seeds
- ½ tsp turmeric
- ¼ tsp cayenne pepper
- ¼ tsp ground ginger
- ¼ tsp cinnamon
- Salt
- Freshly ground black pepper

Method

Begin by toasting the flaked almonds in a clean, dry pan. Cook over low heat for 2-3 minutes, stirring often until lightly browned and fragrant.

Set the almonds aside, then use the same pan to toast the coriander seeds, cumin, turmeric, cayenne pepper, ground ginger and cinnamon over a low heat for 2-3 minutes, again stirring often until fragrant. Cool slightly then transfer to a spice grinder or pestle and mortar and grind to a fine powder.

Cut the cold roast chicken into chunks then place into a large mixing bowl alongside the chopped JAZZ™ Apple, toasted almonds, golden raisins, coriander and spring onions. Season with salt and black pepper.

In a separate bowl or jug, mix the mayonnaise, yoghurt, mango chutney, lemon juice and 2 tablespoons of the homemade curry powder. Spoon the liquid into the bowl with the chicken and mix to combine. Taste for seasoning and add more salt and pepper if need be.





PORK LOIN STEAKS IN A JAZZ™ APPLE MARINADE

Ingredients

(Serves 2)

The peel and core from

2 JAZZ™ Apples

1 lemon – cut into wedges

4 cloves garlic – minced

2 sprigs thyme – leaves picked

4 sage leaves – finely chopped

½ tsp chilli flakes

4 tbsp olive oil

2 pork loin steaks

Salt and pepper

Method

Blitz the JAZZ™ Apple peel and core in a food processor with the oil, or finely chop and add to a mixing bowl with the oil.

If using a food processor, transfer the blitzed apple to a mixing bowl and mix with the lemon wedges, garlic, thyme, sage, chilli flakes, and a generous pinch of both salt and pepper.

Add pork steaks to the marinade and leave for 1-2 hours at room temperature, or overnight in the fridge.

Heat a griddle pan on a high heat. Add marinated pork steaks to the pan and sear for 2-3 minutes on each side. Alternatively cook over hot coals on a barbecue.

Remove pork steaks from pan and leave to rest for a few minutes before serving with hassleback potatoes and vegetables.



JAZZ™ APPLE QUEEN CAKES

Ingredients

(Makes 6 big or 12 small)

100g sugar

100g unsalted butter -
softened

150g plain flour - sifted

2 eggs - beaten

½ tsp baking powder

1 tsp vanilla extract

1 JAZZ™ Apple - peeled, cored
and finely diced

1-2 tbsp milk

Frosting, optional

Marshmallows, optional

Method

Preheat the oven to 180C/Gas 4 and line a cupcake tin with cupcake cases.

Add the sugar, butter, flour, eggs, baking powder, vanilla extract and 1 tbsp milk to a large mixing bowl, stand mixer or food processor. Mix until well combined.

Fold in the finely diced apple, followed by an additional splash of milk if the cake batter is too thick.

Spoon the cake batter into the cupcake cases, filling each one by around half.

Bake in the oven for 8-10 minutes, or until lightly golden. Test by inserting a dinner knife into the cakes, if it comes out clean the cakes are cooked.

Leave to cool slightly on a rack before optionally finishing with frosting and marshmallows.



JAZZ™ APPLE'S QUEEN OF PUDDINGS

Ingredients

(Serves 6-8)

For the base

225 ml whole milk
225 ml double cream
½ tsp vanilla extract
110g caster sugar
5 large egg yolks
140g fresh breadcrumbs
2 lemons - zest only
Unsalted butter for greasing

For the fruit topping

6 JAZZ™ Apples
2 tbsp brown sugar
1 cinnamon stick/ ½ tsp
ground cinnamon
1 tbsp butter
3 tbsp water

For the Meringue

5 large egg whites (at room
temperature)
110 g caster sugar
1 tbsp icing sugar
White wine vinegar

Method

Preheat the oven to 160C/Gas 2.

Begin by pouring the milk, cream and vanilla extract into a saucepan. Stir and slowly bring to a very gentle simmer.

While the milk/cream mixture is heating, separate the eggs. Place the yolks in a large mixing bowl, and the whites into the bowl of a stand mixer (or another large mixing bowl) rubbed with ½ tsp white wine vinegar or lemon juice. This will help make the meringue perfect when it comes to preparing it. Whisk the sugar into the egg yolks.

Once lightly simmering, slowly pour the milk mixture into the egg yolks in small increments, whisking constantly to avoid scrambling the eggs. Once combined, stir in the breadcrumbs and lemon zest.

Grease a pie dish (roughly 9x2 inch) with unsalted butter, then pour in the custard mixture. Place the pie dish on a baking tray and transfer to the oven and bake for 15-20 minutes until the custard sets. Test by gently jiggling the dish.

While the custard bakes, make the apple topping by peeling, coring and slicing the JAZZ™ Apples into approximately 1-inch cubes.

Melt the butter in a heavy-based saucepan and add the apple cubes alongside the brown sugar, cinnamon and 3 tbsp of water. Cook over low-medium heat for 10-15 minutes, or until completely softened. Break up with the back of a spoon and add some more water if need be: you're after an apple sauce consistency.



Once both the custard and apples have cooled, spread a layer of the apple sauce on top of the custard, then preheat the oven to 190C/Gas 5.

Ideally using a stand mixer or electric whisk, whisk the egg whites until soft peaks form, beginning at a low speed and gradually increasing. Next, add the caster sugar, one tablespoon at a time, and continue to whisk constantly. When the sugar has completely incorporated and the meringue is thick, gently spread on top of the custard and apple, making sure there are no gaps.

Evenly sieve the icing sugar over the top of the meringue, then bake in the oven for 10 minutes, or until golden. Leave to cool for a few minutes before serving.

JAZZ™ APPLE GALETTE DES ROIS

Ingredients

(Serves 6-8)

1 JAZZ™ Apple - peeled, cored and finely diced

450g puff pastry

2 tbsp apricot jam

100g ground almonds

100g unsalted butter - softened

100g caster sugar

The zest of ½ an orange

2 eggs - beaten

2 tbsp Goslings Black Seal rum

Pinch of salt

Method

Heat the oven to 200C/gas 6.

Divide the pastry into two pieces and roll each until approximately 3-4mm thick. Cut into equal rounds, approximately 25-30cm.

Place one piece of rolled pastry on a lined baking sheet and spread with apricot jam, leaving a border of around 2cm-1 inch. Chill in the fridge while you make the frangipane.

To make the frangipane filling, beat the softened butter, caster sugar, orange zest and salt until light, then beat in one of eggs and stir through the ground almonds, rum, and diced apple.

Remove the pastry from the fridge, then spoon the filling over the apricot jam and spread evenly.

Brush the edges of the pastry with water, then cover with the second piece of pastry. Press the edges to seal, then mark the top with a pattern. Brush with the other beaten egg and place in the oven.

Bake for 25-30 minutes until golden.



JAZZ™ APPLE & RASPBERRY WHITE WINE SPRITZER

Ingredients

(Serves 1)

100ml white wine

50ml JAZZ™ Apple juice

Soda water to top (approx.
50ml)

4 raspberries

Apple fan to garnish

Method

Add the raspberries to a glass and muddle.

Fill with ice and pour over the white wine and the apple juice.

Stir gently to combine and then top with soda water and garnish with an apple fan.



JAZZ™ APPLE & CUCUMBER COLLINS

Ingredients

(Serves 1)

60ml Conker Gin

20ml lemon juice

30ml JAZZ™ Apple juice

A 1-inch-thick circle of cucumber – peeled and cubed

Soda water to top

Lemon twist and a thinly sliced apple to garnish

Method

Add the peeled and cubed cucumber to a cocktail shaker and muddle to release the flavours.

Fill with ice and then add the gin, the lemon juice and the JAZZ™ Apple juice.

Shake well and double strain into a tall glass which has been filled with fresh ice and a few thinly sliced apple discs.

Top with soda and garnish with a lemon twist.





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 15 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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