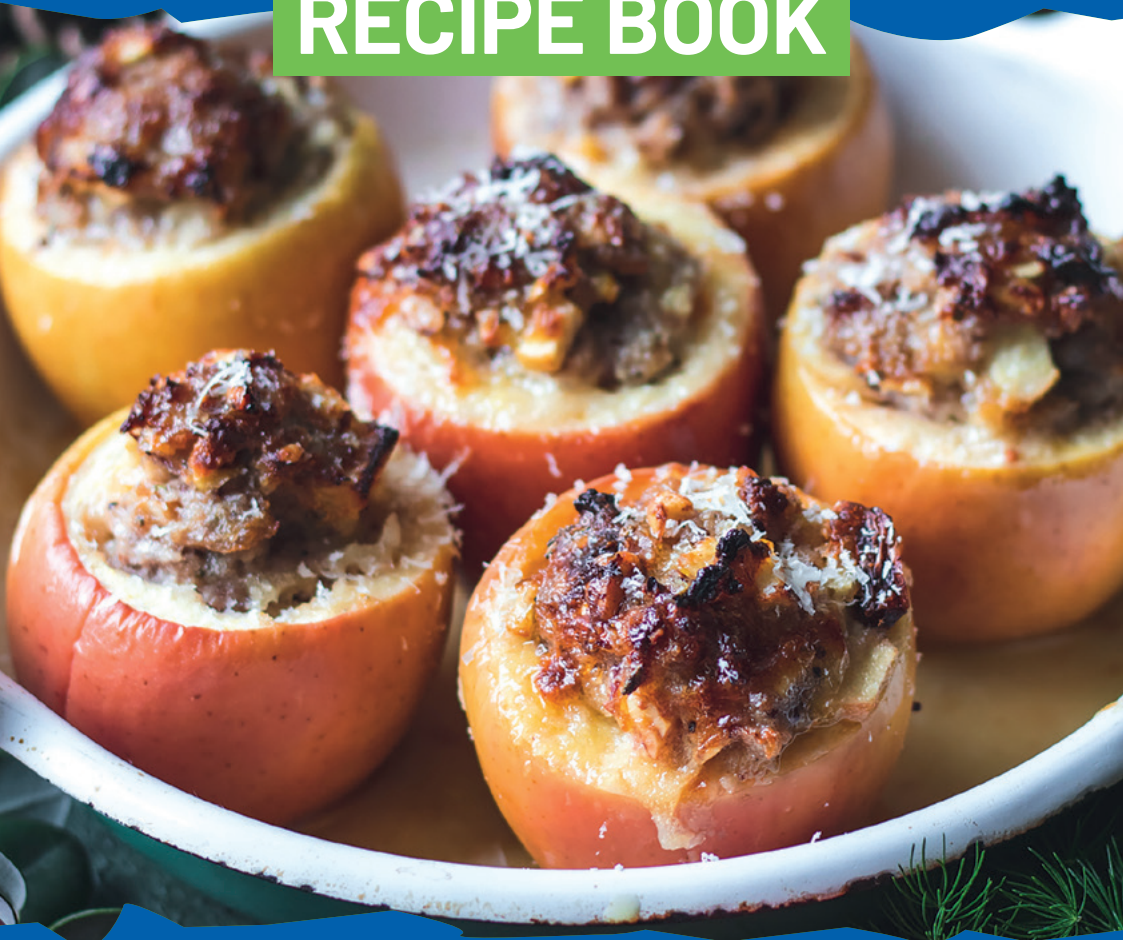




# JAZZ<sup>TM</sup>

## APPLE

### RECIPE BOOK



8 TASTY RECIPES TO TRY

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## Hello and welcome to our latest JAZZ™ Apple recipe book

We hope you are well and as excited for the coming months as we are. As well as having Christmas and the new year on the horizon, this time of year also coincides with something we're always hugely excited about – the start of the British JAZZ™ Apple season.

Our legendary growers have been working tirelessly over the summer months to provide you with delicious sweet-tangy British-grown JAZZ™ Apples and we're delighted to reveal that they are now available in all major supermarkets and quality independent fruiterers. The British season will run until May so there's plenty of time to sink your teeth in to a crunchy JAZZ™ or use them in a tasty recipe.

With winter approaching and the temperature dropping by the day, our latest recipe book is full to the brim of tasty dishes which all your family and friends will enjoy. Whether it's a decadent Sticky Toffee JAZZ™ Apple Crumble, a warming JAZZ™ Apple & Walnut Loaf or a comforting Cheesy JAZZ™ Apple & Caramelised Onion Tart, this recipe book has your food and drink covered for the festive season and beyond!

If you decide to whip-up any of our dishes then be sure to let us know as we absolutely love to see when you've recreated any of our recipes at home!

Warm wishes

**JAZZ™ Apple UK Team**

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# Cheesy JAZZ™ Apple & Caramelised Onion Tart

## Ingredients

*(Makes 9-12 slices)*

- 2 tbsp salted butter
- 3 medium red onions, peeled and thinly sliced
- 2 JAZZ™ Apples, cored and thinly sliced
- 2 tbsp runny honey
- 2 tbsp Dijon mustard (plus more to serve)
- 4-5 sprigs of thyme, leaves only (plus more to garnish)
- Salt and pepper, to taste
- 1 sheet of pre-rolled puff pastry
- 1-2 tbsp whole or non-dairy milk, for brushing pastry
- 150g Gruyère cheese, grated

## Method

Preheat the oven to 220 C/200 C fan/gas mark 7.

In a large pan, melt the butter over a medium heat and sauté the onions for about 10 minutes until starting to caramelize, stirring occasionally. Add the apples, honey, mustard, and thyme, and cook for another 4-5 minutes to soften the apples. Season with salt and pepper to taste. Once cooked, remove from the heat and set aside.

Remove the puff pastry from its packaging and roll onto a baking sheet lined with parchment paper. Roll the edges over around the entire sheet to create a lipped crust, pinching gently as you go. Pierce the bottom of the pastry all over with a fork, then brush the rolled edges with milk to help the pastry brown as it bakes.

Spread the apple and onion filling evenly across the entire base of the pastry, then sprinkle the grated cheese in an even layer on top.

Bake for 25-30 minutes until the pastry is golden and puffed and the cheese is melted and bubbling.

Remove from the oven and allow to cool for a few minutes before cutting into slices and serving. Garnish with extra thyme and serve with Dijon mustard for dipping, if you like.





# JAZZ™ Apple & Walnut Loaf with a Spiced Orange Glaze

## Ingredients

(Serves 8-10)

### For the dry ingredients

130g plain flour  
70g wholemeal flour  
200g granulated sugar  
1/2 tsp baking soda  
1/2 tsp baking powder  
1/2 tsp ground cinnamon  
1/2 tsp mixed spice  
1/4 tsp salt

### For the wet ingredients

120ml neutral vegetable oil  
2 large eggs, at room temperature  
120ml whole or non-dairy milk  
1 tsp vanilla extract or paste  
Zest of 1 orange  
2 JAZZ™ Apples, cored and coarsely chopped  
50g walnuts, chopped

### For the glaze

120g icing sugar  
30ml (2 tbsp) orange juice  
A few pinches of mixed spice

## Method

Preheat the oven to 160 C/140 C fan/gas 3.

Grease a 20x7cm loaf cake tin, then place a long piece of parchment paper to cover the bottom and the two shorter sides, leaving the longer sides unlined. Make sure the parchment paper is long enough to fold slightly over the top of the tin, so you can use these ends to lift out the loaf once baked.

In a large mixing bowl, combine the dry ingredients- plain and wholemeal flours, sugar, baking soda and powder, spices, and salt. Mix together well, then make a well in the middle for the wet ingredients.

Into the bowl, add the oil, eggs, milk, vanilla, and orange zest. Stir together until completely incorporated, then fold in the apples and walnuts.

Transfer the mixture into the loaf tin and bake on the middle rack of the oven for about 1 hour 20 minutes, or until a toothpick comes out clean.

Remove the loaf from the oven and cool for 15-20 minutes before removing from the tin. To do this, run a knife or small spatula carefully around the edges of the tin to loosen the loaf. Allow the loaf to cool completely on a cooling rack.

Once ready to serve the loaf, prepare the glaze by whisking together the powdered sugar, orange juice, and mixed spice until smooth and creamy. Drizzle over the loaf and allow it to set for a few minutes before slicing the loaf and serving.





# Kale Winter Salad with Pistachio-Crusted Turkey & JAZZ™ Apple Honey Mustard Dressing

## Ingredients

(Serves 4)

### For the Apple Honey Mustard dressing

- 1 JAZZ™ Apple, peeled, cored, and chopped
- 1 small shallot, peeled (optional)
- 60ml extra virgin olive oil
- 60g mayonnaise
- 2 tbsp Dijon mustard
- 1 tbsp wholegrain mustard
- 2 tbsp runny honey
- 1 tbsp apple cider vinegar
- Salt and pepper, to taste

### For the Pistachio-Crusted Turkey

- 100g unsalted shelled pistachios
- A few pinches sea salt
- 1 tbsp Dijon mustard
- 1 tbsp runny honey
- Salt & pepper to taste
- 2 skinless, boneless turkey steaks (approx 300g)

## Method

### For the Apple Honey Mustard dressing

In a blender or food processor, combine the apple, shallot (if using), olive oil, mayonnaise, Dijon and wholegrain mustards, honey, and vinegar. Blend until smooth, then season with salt and pepper to taste and transfer to a small jar and chill in the fridge until ready to use.

### For the Pistachio-Crusted Turkey

Preheat the oven to 200 C/180 C fan/gas mark 6.

Line a baking sheet with parchment paper. Add the pistachios and sea salt to a food processor and blitz to a fine crumb, then transfer to a large plate and set aside.

Mix together the Dijon mustard and honey and set aside.

Next, season the turkey steaks with a sprinkling of salt and pepper, then brush each side with the honey mustard. (You can use turkey breasts instead of steaks if needed, but in that case, slice the breasts in half widthways so they're not too thick.) Transfer one turkey steak to the bowl with the pistachio coating and press into the crumb to coat the bottom. Flip over and repeat so the other side is fully coated as well, using your hands to sprinkle the crumb onto any bare spots and pressing it into the turkey to help it stick. Place the fully coated turkey steak onto the baking sheet and repeat with the second steak. Discard the remaining pistachio crumb.

Bake for 25-30 minutes until the turkey is cooked through and the juices run clear. Remove from the oven and transfer to a plate to cool for a few minutes before slicing into thin strips.





### **For the salad**

300g curly kale & cavolo nero  
(approx. 175g leaves only)

Juice of half a lemon

1 tbsp extra virgin olive oil

A few pinches sea salt

1 JAZZ™ Apple, cored and  
chopped into bite-size  
pieces

150g punnet blackberries

50g red cabbage, thinly sliced

75g goat's cheese, crumbled  
Handful of fresh mint leaves,  
thinly sliced

Handful alfalfa sprouts, to  
garnish (optional)

### **For the salad**

Wash and dry the kale, then remove the stems and chop into bite size pieces. Place in a large mixing bowl and add the lemon juice, olive oil, and sea salt. Massage the kale with your hands for 2-3 minutes, scrunching the leaves and making sure each piece is well coated to help soften and break down the toughness.

Add the apple, blackberries, red cabbage, goat's cheese, and most of the dressing, saving some to drizzle on top if you like. Toss everything together well.

Transfer the salad to a serving bowl and top with the pistachio-crusted turkey, mint leaves, and alfalfa sprouts (if using). Drizzle with the remaining dressing and enjoy!

# Savoury Baked JAZZ™ Apples with Sausage, Rosemary & Creamy Camembert

## Ingredients

*(Makes 6 Stuffed Apples)*

6 JAZZ™ Apples  
200g sausage links (about 3 sausages), casings removed and broken into chunks  
70-80g camembert, cut into small cubes  
2 tbsp (20g) Panko breadcrumbs  
15g walnuts, chopped  
2 tbsp (30g) cranberry sauce  
2 tsp Dijon mustard  
1 tsp wholegrain mustard  
1 sprig fresh rosemary, finely chopped  
Salt and pepper, to taste  
1 tbsp (15ml) olive oil, for drizzling  
Parmesan cheese, to garnish  
Chilli jam or cranberry sauce, to serve

## Method

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

Cut off the top quarter of each apple. Use a melon baller to scoop out the core of the apple along with some of the flesh, leaving ¼ to ½ inch around the edges. Repeat with remaining apples, then arrange them in a baking dish.

With the tops of 2-3 of the apples, remove the stems and finely dice or grate. Set aside.

In a mixing bowl, combine the sausage, bread crumbs, walnuts, cranberry sauce, Dijon and wholegrain mustards, rosemary, and the diced or grated apples. Season with a few pinches of sea salt and fresh black pepper and mix everything together well until completely incorporated.

Fill each apple with the sausage mixture, mounding it up above the top of the apple to use up all of the stuffing. Use your hands to press the mixture together if needed. Drizzle each apple evenly with the olive oil.

Bake for 45-60 minutes until the apples are soft and tender and the sausage mixture is cooked through. Transfer the baked apples to a serving dish and sprinkle generously with Parmesan cheese.

Serve with chilli jam or more cranberry sauce, and enjoy either as a side dish or main course.

**RECIPE NOTE:** To make gluten-free, choose gluten-free sausages and replace the Panko breadcrumbs with 2 tbsp (15g) gluten-free rolled oats.







# Christmas Coronation Chickpea Naan Wraps

## Ingredients

(Serves 4)

### For the dressing

- 120g Greek yogurt
- 30g mayonnaise
- 30g mango chutney
- 1/2 tsp apple cider vinegar
- 2 tsp mild curry powder
- 1/2 tsp ground turmeric
- 1/4 tsp ground cinnamon
- 1 tsp lime pickle (optional)

### For the Coronation Chickpeas

- 400g tin chickpeas, drained and rinsed
- 1 JAZZ™ Apple, cored and diced
- 30g dried cranberries, chopped
- 30g whole almonds, roughly chopped
- 2-3 spring onions, thinly sliced
- Small handful fresh coriander and mint leaves, finely chopped
- Salt and pepper, to taste

### To serve

- 4 naan flatbreads (you can also use chapati or roti)
- 2 tbsp (30g) mango chutney
- 2-3 tbsp Greek or coconut yogurt
- 4 leaves Romaine lettuce, chopped or left whole
- 1/3 of a cucumber, thinly sliced lengthwise
- 1/2 red onion, sliced
- Small handful fresh coriander and mint leaves, finely chopped

## Method

In a small bowl, mix together the ingredients for the dressing– yogurt, mayonnaise, mango chutney, vinegar, spices, and lime pickle, if using. Set aside.

Add the drained and rinsed chickpeas to a mixing bowl and mash them to your liking.

Next, add the diced apple, cranberries, almonds, spring onions, and fresh herbs. Toss together, then add the dressing to the chickpea mixture, and mix together until everything is fully coated. Season with salt and pepper to taste.

You can serve the chickpeas right away or chill in the fridge for about an hour to let the flavours develop even further. This will also taste great the next day!

Warm the naan in the oven or in a pan on the stovetop, then set aside to cool slightly.

To build your wraps, brush some mango chutney onto each naan, then spread a spoonful of yogurt across. Add some lettuce, cucumber, and red onion, then top with a generous spoonful of Coronation Chickpeas. Garnish with fresh herbs, roll up your naan, and enjoy!



**RECIPE NOTE:** To make this recipe fully plant-based, use non-dairy greek-style yogurt and vegan mayonnaise.

# Caramel JAZZ™ Apple Upside Down Cake

## Ingredients

(Serves 8-10)

### For the apple topping

90g butter (salted or unsalted)  
100g packed soft dark brown sugar  
1/2 tsp vanilla extract  
1/4 tsp ground cinnamon  
2-3 JAZZ™ Apples, peeled and thinly sliced

### For the cake

190g plain flour  
2 tsp baking powder  
2 tsp ground cinnamon  
1/2 tsp ground nutmeg  
1/4 tsp ground cloves  
1/2 tsp salt  
120g unsalted butter, softened to room temperature  
100g granulated sugar  
100g soft dark brown sugar  
2 large eggs  
2 tsp vanilla extract  
90ml whole or non-dairy milk, at room temperature

## Method

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

To prepare the topping, combine the butter and brown sugar in a small saucepan and heat on medium until the butter has melted, stirring occasionally. Once the mixture comes to a gentle boil, continue to cook for 1 minute, whisking constantly, until it begins to thicken.

Remove the caramel sauce from the heat and stir in the vanilla and cinnamon, then pour into a 23cm round baking dish (a deep dish is best to avoid any overflow). Arrange the apple slices in concentric circles- starting from the outside- gently overlapping the slices.

Place the baking dish in the fridge while preparing the cake batter to help set the topping before baking.

Combine the flour, baking powder, spices, and salt in a bowl and whisk together well. Set aside. In a large mixing bowl, beat the butter on high for about a minute using a handheld mixer, until smooth and creamy. You can also use a stand mixer if you have one.

Next, add both granulated and brown sugars and whisk on high for another minute until creamed together with the butter, then whisk in the eggs and vanilla as well. Use a spatula to scrape down the sides of the bowl as needed.

Pour the dry ingredients into the wet and mix on low while slowly pouring in the milk. Mix just until the dry ingredients are incorporated into the wet, without over-mixing. You can scrape down the sides again and whisk a little more by hand to make sure the batter is completely smooth and free of lumps. The batter should be thick and fluffy.





Remove the baking dish from the fridge and spoon the cake batter evenly on top of the apples, smoothing the top with a spoon or spatula. Bake for 40-50 minutes until the top is a deep golden brown and a toothpick comes out clean. If the cake is browning too quickly, cover with a piece of tented foil to keep it from burning while it continues baking.

Remove the cake from the oven and cool on a wire rack for 15-20 minutes before inverting onto a cake stand or serving plate. Allow the cake to cool completely before serving.

# Sticky Toffee JAZZ™ Apple Crumble

## Ingredients

(Serves 6-8)

### For the filling

100g Medjool dates, pits removed and chopped  
100ml boiling water  
1 tsp vanilla extract  
8 JAZZ™ Apples, peeled, cored, and diced  
3 tbsp (42g) dark brown sugar  
1 tbsp (18g) black treacle

### For the crumble topping

90g salted butter (at room temperature)  
55g dark brown sugar  
115g plain flour  
50g rolled oats

### For the toffee sauce

50g salted butter, softened  
175g dark brown sugar  
250ml double cream  
1 tbsp (18g) black treacle

## Method

Put the chopped dates in a heatproof bowl and cover with 100ml of boiling water. Leave for about 30 mins until the dates have softened, then stir in the vanilla extract and mash them into a chunky paste using a fork.

Preheat the oven to 190 C/170 fan/gas 5.

Peel and chop or slice apples into bite size pieces. Add them to a large pan, along with the mashed dates, brown sugar, and black treacle, and sauté over medium low heat until the apples are softened, about 10-12 minutes.

Layer the apples evenly in an 18-20cm baking dish and set aside.

In a large bowl, combine the butter, brown sugar, flour, and rolled oats. Using a pastry cutter, wooden spoon, or your fingers, mix everything together until the butter is well incorporated and the mixture resembles slightly damp clumps of sand.

Sprinkle the crumble mixture evenly on top of the apples and bake for 25-30 minutes until the topping is golden brown and any liquid is bubbling.

Remove the crumble from the oven and let it cool while preparing the toffee sauce.

For the sauce, combine the brown sugar, butter, and half of the double cream in a medium saucepan. Bring to a boil over medium heat until the sugar has dissolved completely, stirring continuously.

Next, stir in the black treacle and let the mixture boil for another 2-3 mins until it is a rich toffee colour, stirring occasionally to make sure it doesn't burn.



Remove the pan from the heat and whisk in the rest of the double cream, then continue to boil for another 5 minutes, stirring frequently.

Transfer to a heatproof jar or jug to cool slightly before using.

To serve the crumble, add a generous spoonful of toffee sauce to the bottom of each plate or bowl, then top with a scoop of crumble and a dollop of custard or some vanilla ice cream. Drizzle with more toffee sauce and dig in!



# Spiced JAZZ™ Apple & Cranberry Sangria

## Ingredients

(Serves 4-6)

### For the spiced syrup

85ml water  
50g granulated sugar  
2 cinnamon sticks  
6 cardamom pods  
5 whole black peppercorns  
5 whole cloves  
1 whole star anise

### For the sangria

1 JAZZ™ Apple, quartered,  
cored and diced  
1 medium orange, sliced into  
wedges  
100g fresh or frozen  
cranberries  
750ml bottle dry red wine  
(Spanish Grenache or Pinot  
Noir work best)  
90ml brandy  
Juice from 3 oranges  
(approx. 190ml)  
120ml unsweetened cranberry  
or pomegranate juice  
Ice, to serve  
Rosemary sprigs, to garnish  
(optional)

## Method

### For the spiced syrup

In a small saucepan, combine water, sugar, and whole spices. Bring to a boil over medium heat, then reduce the heat to medium low and simmer for 5 minutes.

Remove the saucepan from the heat and leave the syrup to steep and cool to room temperature, at least 10 minutes. Once cooled, strain the syrup into a bowl or jar, discarding all of the spices except the cinnamon sticks.

### For the sangria

To a large pitcher, add the apple, orange, and cranberries.

Pour in the red wine, brandy, orange juice, cranberry juice, and spiced syrup, and stir everything together well.

Add the cinnamon sticks reserved from making the spiced syrup. Cover the pitcher and refrigerate the sangria for 2-4 hours or overnight.

Remove the pitcher from the fridge 1-2 hours and let the sangria come to room temperature before serving.

Serve over ice, garnished with a sprig of rosemary.





## THE JAZZ™ APPLE JOURNEY

Originating in the beautiful orchards of New Zealand, JAZZ™ is a crunchy, tangy-sweet, perfectly sized, refreshing snack apple. 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 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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