

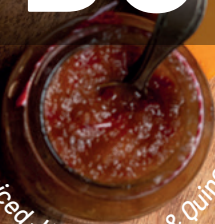
10 FAB
FESTIVE
RECIPES
TO TRY



RECIPE BOOK



JAZZ™ Apple Vegan Nut Roast



Spiced JAZZ™ Apple & Quince Chutney



JAZZ™ Apple & Potato Latkes



JAZZ™ Apple Fruit Leather Crackers



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

This edition takes on extra special significance as it launches with the new British JAZZ™ apple season in full swing and Christmas and New Year celebrations on the horizon.

We know the taste of a refreshing JAZZ™ apple is unrivalled on its own as a healthy snack but by using them in a variety of different dishes you are able to bring your recipes to even greater heights. Their balanced tangy-sweet flavours mean they work wonderfully when used in cooking, baking, salads or drinks!

To help get your creative juices flowing and give you some food-for-thought for your festive feasts this year, we're sharing ten of our favourite JAZZ™ apple recipes ideal for mouths of all tastes and sizes.

Whether it's a reinvented and elegant JAZZ™ Apple & Prawn Cocktail or a spiced JAZZ™ Apple & Quince Chutney, this recipe book has something to satisfy everyone's tastebuds using simple and uncomplicated ingredients and recipes that anyone can follow.

So, with the season for celebrating with friends and family beginning, sit back, grab a JAZZ™ apple and find the recipes that you will be recreating this Christmas and New Year featuring everyone's favourite apple.

It's JAZZ™ time!

JAZZ™ Apple UK Team



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Supporting British Growers

We're hugely passionate about supporting British farming and understand a lot of our fans are naturally becoming more and more interested about where their food and drink comes from. Our British growers are the apples of our eyes and a lot of our success has to go down to their adventure, vision and determination in planting trees, carefully looking after them, and providing the UK market with such high-quality crops year after year.

JAZZ™ Apple recently made the perfect start to the new British season after JAZZ™ grown by Simon Bray of Monks Farm scooped the 'UK's Tastiest Apple' title at the National Fruit Show.

The victory for JAZZ™ Apple means that the brand has now won the title eight times in the last ten years. Taking place on the 1st and 2nd November, the National Fruit Show has been dedicated to showcasing the best of British fruit for over 90 years and features a host of debates and presentations from leading figures in top and soft fruit.





JAZZ™ Apple Growers



- | | | |
|---|--|---|
| <p>1 Adrian Scripps
Tonbridge, Kent</p> <p>2 A Hinge & Sons
Upchurch, Kent</p> <p>3 A J Bray & Sons
Faversham, Kent</p> <p>4 Aston Fruit Farm
Newent,
Gloucestershire</p> <p>5 Bentleys Castle
Fruit Farm, Newent,
Gloucestershire</p> <p>6 Braiseworth Orchards
Eye, Suffolk</p> <p>7 CE Murch
Blean, Kent</p> <p>8 Chandler & Dunn
Canterbury, Kent</p> <p>9 Clock House Farm
Coxheath, Kent</p> | <p>10 DG Long
Cooling, Kent</p> <p>11 Fannon Agriculture
Maidstone, Kent</p> <p>12 Highwood
Charing, Kent</p> <p>13 Howard Chapman
West Malling, Kent</p> <p>14 JL Baxter
Coxheath, Kent</p> <p>15 Leckford Estate
Stockbridge, Hampshire</p> <p>16 Man of Ross Fruit Farm
Ross, Herefordshire</p> <p>17 Mansfields
Chartham, Kent</p> <p>18 Monks Farm
Sittingbourne, Kent</p> | <p>19 Norfolk Apple Company
Wisbech,
Cambridgeshire</p> <p>20 Ockford Farm
Rye, Kent</p> <p>21 Plumford Farms
Faversham, Kent</p> <p>22 RC Boucher
Faversham, Kent</p> <p>23 Redbank
Ledbury, Herefordshire</p> <p>24 Tillington Top Fruit
Ross on Wye,
Herefordshire</p> <p>25 Treberva Fruit Farm
Hereford, Herefordshire</p> <p>26 Wey Street Farms
Hernhill, Kent</p> |
|---|--|---|

JAZZ™ Apple & Cheese Straws

✪ **Makes:** Enough for 12 straws ✪ **Recipe cost:** £4.65 (39p per straw)
✪ **Prep time:** 10 minutes ✪ **Cooking time:** 1 hour 15 mins

Ingredients

6 JAZZ™ Apples peeled, cored and diced
80g sugar
2tbsp ground cinnamon
½ tsp all spice
1 tbsp lemon juice
1 sheet puff pastry
200g mature cheddar
Grated flaky sea salt, to taste
1 large egg

Method

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

Add the apples, sugar, ground cinnamon, all spice and lemon juice to a saucepan and cook over a medium heat until the apples are soft, approximately 15 minutes.

Remove from the heat and leave to cool before blitzing in a blender.

Return to the pan and cook for a further 25 minutes on a low heat, stirring occasionally. Once the butter has thickened, remove from the pan and leave to cool down.

Next, line a baking sheet with greaseproof paper.

Evenly spread the JAZZ™ Apple butter over the pastry, then evenly top with the grated cheddar. Fold the pastry in half, starting at the short end, then gently press down to seal the layers.

Cut crosswise into 12 equal lengths, then twist each and place on the baking sheet. Egg wash then sprinkle with flaky salt.

Place in the oven and bake for 25–35 minutes until golden brown. Leave to cool for at least 10 minutes before serving.





JAZZ™ Apple Prawn Cocktail

✦ **Makes:** Enough for 6 servings ✦ **Recipe cost:** £16.06 (2.67p per serving)

✦ **Prep time:** 15 minutes

Ingredients

2 JAZZ™ Apples, peeled, cored and finely diced
600g cooked prawns, roughly chopped
150g ketchup
150g aioli
1.5 tsp smoked paprika, plus more for dusting
6 dashes Tabasco
1 tsp salt
1 tsp freshly-ground black pepper
6 cooked shell-on tiger prawns, to garnish

Method

Begin by optionally hollowing out 6 large JAZZ™ Apples using a spoon. Save the contents for this recipe or another.

In a large mixing bowl, mix the chopped prawns, diced apple, ketchup, aioli, smoked paprika, Tabasco, salt and pepper.

Spoon between the hollowed-out apples or sundae dishes. Garnish with an additional shell-on tiger prawn and a sprinkling of paprika.





JAZZ™ Apple & Crab Bites

❄️ **Makes:** Enough for 12 servings ❄️ **Recipe cost:** £7.78 (64p per serving)

❄️ **Prep time:** 10 minutes

Ingredients

1 JAZZ™ Apple, cored and cut into fine matchsticks
Juice of 1 lemon
300g tinned white crab meat, drained
2 tbsp mayonnaise
Salt and freshly cracked black pepper
4-6 dashes Tabasco
1 tbsp chopped dill, plus more to garnish

Method

Pour the lemon juice over the chopped apple, then add to a large mixing bowl. Add the crab, mayonnaise, salt, pepper and Tabasco and dill. Mix to combine.

Divide the mixture between 12 crackers or spoons and garnish each one with a small frond of dill.





JAZZ™ Apple & Potato Latkes

❖ **Makes:** 24 mini latkes ❖ **Recipe cost:** £3.81 (15p per latke)

❖ **Prep time:** 10 minutes ❖ **Cooking time:** 25 minutes

Ingredients

2 JAZZ™ Apples, grated
1 large baking potato, peeled and grated
1 onion, peeled and grated
150g plain flour
3 large eggs, beaten
1 tsp salt
1¼ tsp baking powder
1 tsp black pepper
Cooking oil, for greasing
Sour cream, to garnish
Dill, to garnish

Method

Grease a 24-hole mini muffin tin and preheat the oven to 220°C/200°C fan/gas 7.

Coarsely grate the apples, potato and onion. Put the mixture in a clean dish towel and squeeze to wring out as much liquid as possible.

Add the mixture to a large mixing bowl and add the flour, beaten eggs, salt, baking powder and pepper. Mix to combine.

Divide mixture into the muffin tray then bake for 25-30 minutes until lightly golden on top. Leave to cool slightly before turning out and serving.





JAZZ™ Apple & Leftover Turkey Curry Puffs

❄️ **Makes:** Enough for 8 curry puffs, with leftover curry ❄️ **Recipe cost:** £4.18 (52p per curry puff)
❄️ **Prep time:** 20 minutes ❄️ **Cooking time:** 50 minutes

Ingredients

2 JAZZ™ Apples
1kg leftover roast turkey, diced
2 spring onions, roughly chopped
2 tbsp Caribbean curry powder
2 tbsp Caribbean chicken seasoning
½ tsp salt
6 allspice berries
4 cloves garlic, crushed
1 white onion, roughly chopped
2 tsp dried thyme
2 tsp freshly grated ginger
1 Scotch bonnet chilli, finely chopped
3 tbsp cooking oil
2 sheets puff pastry
1 large egg

Method

Add all ingredients other than the pastry and egg to a large mixing bowl. Mix to combine, then leave to marinate for 30 minutes.

Add the contents of the bowl to a large saucepan and heat on medium heat. Cook until the onions and apples begin to slightly caramelise, then add just enough water to cover the contents of the pan.

Increase the heat and bring to the boil, then reduce to a fast simmer. Cook for 20 minutes, or until the onion and the apples are soft.

Remove from the heat and chill the curry completely.

Once the curry has chilled, divide the pastry into 8 even rectangles. Place a tablespoon of the cooled curry into the centre of each piece of pastry. Fold into a triangle, then use a fork or your fingers to crimp the pastry. Use a fork to make a vent for the steam to escape.

Egg wash and bake at 180°C/160°C fan/gas 4 for 20-25 minutes until golden.





Vegan

JAZZ™ Apple Vegan Nut Roast

✳ **Makes:** Enough for 4 people ✳ **Recipe cost:** £7.68 (£1.92 per serving)
✳ **Prep time:** 15 minutes ✳ **Cooking time:** 25 minutes

Ingredients

1 JAZZ™ Apple, peeled, cored and finely diced
1 celery stick, finely diced
1 large carrot, peeled and finely diced
50g dried cranberries
½ red onion, finely chopped
2 cloves garlic, finely chopped
1 vegetable stock cube
50g pecan nuts
25g hazelnuts
75g walnuts
1 tsp salt
1 tsp freshly ground black pepper
3 tbsp cashew nut butter
Cooking oil, for greasing

Method

Preheat the oven to 190°C/170°C fan/gas 5. Grease a medium-sized pudding basin with cooking oil.

Add the pecans, walnuts and hazelnuts to a food processor with the stock cube. Pulse until the nuts are roughly ground. Transfer to a large mixing bowl.

Add the rest of the ingredients and stir well to combine. Transfer to the greased basin and place in the oven. Cook for 25–30 minutes until cooked through. Let sit for 5 minutes before gently removing from the basin.





JAZZ™ Apple Ice Cream Bombe

* **Makes:** Enough for 6 servings * **Recipe cost:** £7.64 (95p per serving)
* **Prep time:** 15 minutes * **Cooking time:** 45 minutes

Ingredients

2 heaped tbsp JAZZ™ Apple pie filling
5 slices panettone or panfrutto
500ml vanilla ice cream
50g cranberries, chopped
50g crystallised ginger, chopped
100g milk or dark chocolate, melted to pouring consistency

Method

Line a 16cm pudding basin with cling film, then line with sliced panettone to make a base. Push down to make sure the entire surface is covered.

Spread apple pie filling all over the panettone, then half fill the basin with vanilla ice cream. Sprinkle over half of the chopped cranberries and half of the chopped crystallised ginger.

Add another layer of ice cream and fill to the top of the basin. Top with the rest of the cranberries and ginger, then a lid made from panettone. Push down heavily (ideally weigh down with a plate) and freeze for at least 45 minutes.

Remove from the freezer, tip out of the basin then pour over melted chocolate. Quickly slice and serve.





JAZZ™ Apple Florentines

❄️ **Makes:** 20 Florentines ❄️ **Recipe cost:** £6.37 (31p per Florentine)
❄️ **Prep time:** 10 minutes ❄️ **Cooking time:** 10 minutes

Ingredients

1 JAZZ™ Apple, peeled, cored and finely diced
100g salted butter
100g light muscovado sugar
100g golden syrup
100g plain flour, sifted
150g flaked almonds
75g chopped pistachios
30g glace cherries, chopped
30g candied orange peel

Method

Preheat the oven to 180°C/160°C fan/gas 4. Line two baking sheets with baking paper.

Melt the butter, sugar and golden syrup in a small saucepan, stirring frequently. Remove from the heat and whisk in the flour. Add in the apple, almonds, pistachios, cherries and orange peel. Mix to combine.

Scoop 10 tablespoons of the mixture onto each baking sheet, leaving room for the Florentines to expand as they cook.

Place in the oven and bake for 10 minutes until golden, turning the tray once during cooking.

As soon as you remove the trays from the oven, optionally use cookie cutters to shape the biscuits while still soft, then gently transfer to a cooling rack. Chill completely before eating.





Vegan

Spiced JAZZ™ Apple & Quince Chutney

✳ **Makes:** 1 litre chutney, approx. 3 jam jars ✳ **Recipe cost:** £7.47
✳ **Prep time:** 15 minutes ✳ **Cooking time:** 1 hour 10 minutes

Ingredients

3 JAZZ™ Apples, peeled, cored and chopped
200g quince, peeled, cored and chopped
1 onion, roughly chopped
150g dates, chopped
375ml JAZZ™ Apple cider vinegar
100g brown sugar
1 inch piece fresh ginger, grated
1 star anise
1 tsp mixed spice
½ tsp chilli flakes
½ tsp salt

Method

Add all ingredients to a large, heavy-bottomed pan.

Cook over medium heat, stirring frequently, until the sugar has dissolved.

Bring to the boil, then lower to a simmer. Cook uncovered for an hour, stirring occasionally, until the chutney has thickened.

Pour into sterilised jars and seal.





Vegan

JAZZ™ Apple Leather

❄️ **Makes:** Enough for 10 servings ❄️ **Recipe cost:** £3.15 (31p per serving)

❄️ **Prep time:** 15 minutes ❄️ **Cooking time:** 4-6 hours

Ingredients

8 JAZZ™ Apples, cored and cut into chunks

200g cranberries (frozen are fine, just add 2-3 tablespoons of sugar if necessary)

Method

Add the apples and cranberries to a large saucepan over a low heat. You won't need any water as when the fruit begins to cook, the juice will run out.

Cook over low heat, stirring occasionally, until the apples and cranberries are soft enough to break with the back of a spoon.

Remove the pan from the heat and puree the contents with a stick blender or in a food processor. Push through a fine sieve into a clean pan and return to a low heat. Cook, stirring occasionally, until the puree thickens enough to leave a clean train on the base of the pan when stirred.

Heat the oven to its lowest setting, then pour the fruit puree onto a rimmed baking sheet lined with heat-proof cling film or a reusable silicone liner. Evenly spread the puree out until it's around 3-5mm thick.

Place the tray in the oven and dry the puree until the surface is no longer tacky but still flexible. Avoid overcooking, otherwise the leather will become brittle. This should take 4-6 hours, dependent on the heat of your oven. Check on it every hour or so, and more regularly towards the end of cooking.

Leave to cool slightly before rolling and slicing with scissors. Store in an airtight container.







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 16 years, JAZZ™ is now the joint fastest-growing apple in the UK and the 5th most popular variety.

Now available in Aldi, Asda, Booths, Iceland, 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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