




RECIPE BOOK

A large glass bowl filled with a crumble dessert, featuring chunks of apples and strawberries topped with a golden-brown crumble. A silver spoon is inserted into the bowl.

JAZZ™ Apple
& Strawberry
Crumble

A close-up of a single apple strudel parcel, showing its flaky, golden-brown layers, served on a small green plate.

JAZZ™
Apple Strudel
Parcels

A close-up of an ice cream sandwich, consisting of two round chocolate cookies with a layer of vanilla ice cream in between, drizzled with caramel sauce.

JAZZ™ Apple
Pie Ice Cream
Sandwich

8 delicious recipes to try

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Hello and welcome to our latest recipe book,

The arrival of June unfortunately coincides with the end of the British JAZZ™ Apple season but fear not as our friends in the Southern Hemisphere have got us covered with a fresh delivery of refreshing JAZZ™ Apples incoming to satisfy our needs.

This edition takes on extra significance as it features eight delicious recipes selected by some of our JAZZ™ Apple Foundation award winners. We know you already love the taste of a crisp and crunchy JAZZ™ Apple on its own but our apples are the perfect choice when used in a host of tantalisingly tasty sweet and savoury dishes.

To showcase JAZZ™ Apple's perfect culinary credentials in time for the new British apple season, our awardees were asked to choose their ultimate recipe featuring our award-winning apple. From a dreamy JAZZ™ Apple Pie Ice Cream Sandwich to moreish JAZZ™ Apple Blondies, an exotic JAZZ™ Apple & Raspberry Babka and much more, this recipe book has something to tickle everyone's taste buds, whilst also showing you the versatility of our much-loved apple.

With the warmer summer months approaching along with a host of sporting events taking place such as the Olympics in Paris and the European Football Championships in Germany, now is the time to get creative in the kitchen and whip up some of these mouth-watering recipes for your friends and family.

We're also on the road in our new bespoke JAZZ™ van sampling our award-winning apples all summer at the Foodies Festivals around the country so we'd love to see you there for a refreshing crunch!

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 UK Team





The JAZZ™ Apple Foundation

JAZZ™ Apple launched the 'JAZZ™ Apple Foundation' on the 1st June 2014 with the simple aim of offering monetary support to people, groups and charitable endeavours that are important to you and share our beliefs.

- We believe in the importance of nourishing and supporting the next generation of young Brits.
- We believe in encouraging the consumption of an apple a day (JAZZ™ of course!) and a healthy, balanced diet.
- We believe that sport and physical exercise is vital for a healthy body, mind and soul.

Since its formation, the Foundation has helped over 1,000 people and handed out over £30,000 in awards to a range of great causes including junior football teams, aspiring athletes, charitable organisations and dance and ballet clubs.

If you know someone who deserves a JAZZ™ Apple Foundation' award then we want to hear from you. Head to www.jazzapple.com/uk/jazz-foundation for full T&Cs and to download an application form.





Recipe by Fabio Zamparelli

Stewed JAZZ™ Apple & Mango with Greek Yoghurt

- **Makes:** enough for 4 glasses • **Recipe cost:** £2.39 (60p per serving)
- **Prep time:** 10 minutes • **Cooking time:** 10 minutes

Ingredients

3 JAZZ™ Apples, peeled, cored and roughly chopped
2 tbsp caster sugar
1 tbsp lemon juice
½ tsp mixed spice
8 tbsp mango pulp
16 tbsp Greek yoghurt
Granola, optional

Method

Begin by stewing the apples. Add JAZZ™ Apples to a saucepan with caster sugar, lemon juice, mixed spice and 1 tbsp water. Cover and cook on medium-low heat for 10 minutes, until softened. Leave to cool.

Once the apples have cooled, divide between four glasses. Top with a layer of Greek Yoghurt, then a layer of mango puree.

Optionally top with granola.



Fabio Zamparelli is a Para-Athlete targeting future Paralympics. Fabio's event is the Shot Put and he is currently the All-Time UK No.1. The JAZZ™ Apple Foundation helped Fabio purchase new equipment, which enabled him to develop as an athlete and prepare for international competitions.





JAZZ™ Apple Blondie Bites

- **Makes:** 16 blondie bites • **Recipe cost:** £4.67 (0.29 per serving)
- **Prep time:** 10 minutes • **Cooking time:** 25 minutes

Ingredients

2 JAZZ™ Apples, peeled, cored
and finely diced
150g plain flour
½ tsp baking powder
½ tsp salt
½ tsp cinnamon
120g unsalted butter, melted
200g light brown sugar
1 tsp vanilla extract
2 large eggs
50g dark chocolate, optional

Method

Pre-heat the oven to 180C/160C fan/gas 4.

Mix the melted butter and sugar until combined, then add the eggs and vanilla. Beat to combine. Stir in the flour, baking powder, salt and cinnamon, then fold in the diced JAZZ™ Apple.

Transfer to a baking pan lined with baking paper and bake for 25-30 minutes until the blondies are firm and a toothpick or skewer inserted into the middle comes out clean.

Leave to cool before serving and optionally drizzle with chocolate.



Founded in 2014 by Brian Pitchford, Team GB Paralympian Steve Brown, and former club chairman Jonathan Marsh, **Canterbury Hellfire Wheelchair Rugby Club** have gone from strength to strength, making it as high as Super Series Division 1 – playing top-level rugby clubs such as Leicester Tigers. The club was awarded a JAZZ™ Apple Foundation to help with the costs of covering venue hire and new equipment.





JAZZ™ Apple Strudel Parcels

- **Makes:** 4 parcels • **Recipe cost:** £2.97 (74p per serving)
- **Prep time:** 5 minutes • **Cooking time:** 10 minutes

Ingredients

4 JAZZ™ Apples, grated
50g raisins
½ tsp mixed spice
1 tbs lemon juice
2 tbs caster sugar
3 sheets filo pastry
30g butter, melted

Method

Begin by melting the butter and pre-heating the oven to 180C/160C fan/gas 4.

Squeeze the majority of the juice out of the grated apples, then add to a bowl with the raisins, mixed spice, lemon juice and caster sugar. Mix to combine and set aside.

Cut the filo pastry sheets into quarters, which will leave you 12 pieces of pastry. Take one piece and brush liberally with melted butter. Place another sheet on top at an offset angle and brush with more butter, repeat with another sheet of pastry.

Place a spoonful of the apple filling into the middle of the top sheet, then wrap and scrunch together to form a filo strudel parcel. Brush with more melted butter then transfer to a baking sheet lined with baking paper. Repeat with the others.

Bake for 10-15 minutes, until golden. Leave to chill slightly before serving.

TKBA Juniors is a family-run kickboxing club for 5-16-year-olds in Tottenham North London. The junior kickboxing club is run by Es Francis and Clayre Bennett who are students of TKBA (Tottenham Kickboxing Association) and taught by undefeated British Kickboxing champion Eddie Dujon. TKBA has produced 37 champions since its inception, 4 world champions, the rest European, British and Southern Area titles. The JAZZ™ Apple Foundation handed the club an award to cover the costs of purchasing new equipment such as punch bags and gloves.





JAZZ™ Apple & Raspberry Jam Babka

- **Makes:** 1 babka, enough for 8 thick slices • **Recipe cost:** £2.58 (32p per slice)
- **Prep time:** 30 minutes (plus proofing time) • **Cooking time:** 35 minutes

Ingredients

1 JAZZ™ Apple, cored and finely diced
2 tbsp raspberry jam
For Babka Dough (alternatively use pre-made brioche dough)
100g white sugar
60g unsalted butter
1 tsp salt
285ml hot milk (heated to 85C)
1 tbsp active dry yeast
60ml warm water (43C)
2 large eggs
540g plain flour



The First Step are the only independent, specialist domestic abuse service for Knowsley, Merseyside. They support all people that have previously or are currently experiencing domestic abuse to live safer, happier and healthier lives. At the request of survivors, we facilitated cooking classes to build survivors confidence and support them to live more independently. Thanks to the JAZZ™ Apple Foundation, survivors were able to purchase the tools needed to continue the healthy cooking at home

Method

Stir the sugar, butter, and salt into hot milk in a small bowl until the butter is melted and mixture is lukewarm. In the bowl of a stand mixer fitted with a paddle, sprinkle yeast over warm water and stir to dissolve.

Stir the milk mixture into the yeast mixture. Add 2 eggs and 300g of the flour; beat on high until combined. With the mixer on low, add the remaining 240g flour in small increments.

Switch to the dough hook and mix for around 5 minutes, until the dough leaves the sides of bowl. Set the dough in a large, lightly greased bowl, turning the dough to coat top. Cover with a clean towel and let rise in a warm spot until doubled. This should take about 1 hour.

Punch dough the down then out onto a large, lightly floured surface. Cover with the bowl and let rest 10 minutes.

Line a loaf pan with baking paper.

Roll the dough out into a large, thin rectangle and spread with the raspberry jam. Top with the diced JAZZ™ Apple, then roll the rectangle into a long log. Cut in half, lengthways so you should have two long logs of dough. Loosely braid the two together, with the cut sides exposing the jam and apples facing up.

Transfer to a loaf pan and leave to rise for an hour or two until doubled in size.

Preheat the oven to 170C/150C fan/gas 3 and brush the top of the loaf with egg wash.

Bake in for 35–45 minutes, until the babka has risen and begins to colour. If the babka browns too quickly, tent with foil and continue cooking.

Remove from the oven and cook in the pan before gently lifting the babka out onto a wire rack to cool before serving.



JAZZ™ Apple Apoffee Pies

- **Makes:** 4 miniature 'Apoffee' pies • **Recipe cost:** £9.30 (£2.33 per serving)
- **Prep time:** 25 minutes (plus cooling time) • **Cooking time:** 5 minutes

Ingredients

4 JAZZ™ Apples
300g oat biscuits or digestives
50g pecans (plus extra for decorating)
225g unsalted butter
1 x 397g tin condensed milk
100g light brown sugar
350ml double cream
5 tbsp icing sugar
Sea salt

Fourteen-year-old **Aliyah Afolabi** dedicated numerous years to gymnastics before discovering her true calling in athletics, particularly as a sprinter. Aliyah finished her 2024 indoor season ranked No.1 in the World in both the 60m and 200m for her age category, setting a new U15 British Record in the 200m along the way. Furthermore, she holds the prestigious title of being ranked as the number one athlete in the UK for her age group.

The JAZZ™ Apple Foundation has been instrumental in aiding Aliyah's journey, beginning with the purchase of starting blocks, a crucial tool for sprinters to achieve explosive starts and helped Aliyah to participate in competitions away from home.



Method

Line four four-inch spring-form pans with cling film. Melt 125g of butter and set aside.

Add the biscuits and 50g pecans to a food processor and pulse until the mixture resembles coarse crumbs. With the processor running, pour in the melted butter until both are combined. The crumbs should hold together when pinched.

Pour the biscuit crumbs into your prepared tin. Using a spoon, push the crumbs into an even layer on the base. Once evenly distributed, use the bottom of a cup measure or flat glass to firmly pack the crumbs into an even layer. Place in the fridge to chill for 20 minutes.

While the base is chilling make the caramel. In a non-stick saucepan, melt the remaining 100g of butter with the brown sugar. Add the condensed milk and boil for 3-4 minutes until thickened. Allow to cool for 10 minutes.

Pour the caramel over the biscuit bases and sprinkle with a pinch of sea salt, chill for an additional hour.

Finely slice the JAZZ™ Apples and arrange on top of the caramel.

In a large bowl, combine the cream and icing sugar. Whisk until soft peaks form.

Mound the cream on top of the apples and spread evenly.

Decorate with more pecans then chill for an hour before serving.





JAZZ™ Apple & Strawberry Crumble

- **Makes:** 4 servings • **Recipe cost:** £4.86 (£1.22 per serving)
- **Prep time:** 15 minutes • **Cooking time:** 45 minutes

Ingredients

4 JAZZ™ Apples, peeled, cored and roughly chopped
12 strawberries, roughly chopped
150g unsalted butter
½ tsp mixed spice
3 tbsp caster sugar
Pinch of salt
100g plain flour
50g macadamia nuts
50g porridge oats

Method

Add the JAZZ™ Apples to a saucepan with 50g butter, mixed spice, sugar, a pinch of salt and 2 tbsp water. Heat and gently simmer for 10-15 minutes until softened.

Pre-heat the oven to 180C/160C fan/gas 4.

To make the crumble topping, add 100g butter and flour to a food processor or mixing bowl and mix or pulse until completely combined. Add the macadamia nuts and porridge oats then mix again.

Divide the chopped strawberries between four glass ramekins, then top with the crumble filling, then the crumble topping.

Bake for 30-35 minutes until golden.



Tiana is a Welsh international combined events athlete. She started athletics when she was 9 years old and now trains 5 days a week at the National Athletics Centre, Cardiff. Tiana is British U15 Long Jump Champion and ranked number 1 in the UK. The JAZZ™ Apple Foundation have been a great support to Tiana and have provided financial support, allowing her to purchase kit and travel to her competitions.





JAZZ™ Apple Pie Ice Cream Sandwich

- **Makes:** 4 servings • **Recipe cost:** £4.80 (£1.20 per serving)
- **Prep time:** 10 minutes (plus 1 hour cooling time)

Ingredients

2 slices leftover JAZZ™
Apple Pie
500ml vanilla ice cream
12 stroopwaffels
Toffee sauce

Method

Roughly chop two leftover slices of JAZZ™ Apple Pie. In a large mixing bowl, mix the chopped pie with the vanilla ice cream until well incorporated.

Tip out onto a sheet of baking paper and evenly wrap into a tight log. Transfer to the freezer for at least an hour to solidify.

Slice the ice cream log into 8 slices then layer between stroopwaffels. Drizzle with toffee sauce and serve immediately.

At just fifteen years of age, aspiring climber **Iggy Rinaldi** is already making a name for herself in the sport and has been selected for the Team GB Lead and Bouldering teams this year. With competitions under her belt in Austria, South Korea and Finland and recently at the Climbing Works International Festival, the main adult event for climbing, she's definitely one to watch in the future and has already set her sights on one day competing in the Olympics. We're thrilled to support her on her exciting journey!

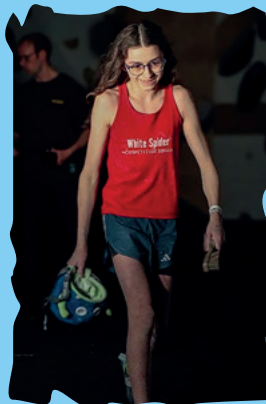


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Mini JAZZ™ Apple Galettes Des Rois

- **Makes:** 6 miniature galettes • **Recipe cost:** £4.25 (71p per serving)
- **Prep time:** 10 minutes • **Cooking time:** 10 minutes

Ingredients

1 JAZZ™ Apple, cored and finely diced
450 g puff pastry
100 g ground almonds
100 g unsalted butter, softened
100 g caster sugar
½ zest of 1 orange
2 eggs, beaten
30ml water
Pinch of salt

Method

Heat the oven to 200C/180C fan/ gas 6.

Roll the pastry until approximately 3-4mm thick then use a 4-inch cutter to cut into 12 equal rounds. Place on a lined baking sheet and 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 JAZZ™ Apple.

Remove the pastry from the fridge, then add a dessert spoon of frangipane into the middle of six of the pastry circles. Brush the edges of the pastry with water, then cover with the other six. 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 10-15 minutes until golden.

Daisy is a 14-year-old dancer based in Milton Keynes who currently attends a prestigious performing arts school and studies dance full-time. Her ultimate dream is to join a professional dance company/ theatre production and perform on stage in the West End, New York and Paris. With the help of the JAZZ™ Apple Foundation, Daisy has been able to take a step closer to achieving these goals with specialist lessons that would have otherwise not been possible.







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.

JAZZ™ is a registered trademark of the T&G Group of Companies.

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