



# RECIPE BOOK

20 DELICIOUS RECIPES TO TRY



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British JAZZ™ Apples are now available in



# Hello and welcome to our latest recipe book,



To mark the 20-year anniversary of JAZZ™ apples being grown in Britain, our latest recipe book is extra special and pays homage to the people who have helped shape the JAZZ™ journey in Britain over the last two decades.

As supermarkets around the UK remain stocked full of these delicious JAZZ™ apples, we look back to how Britain began its JAZZ™ journey in 2005, with a planting of 200,000 trees and has since seen the variety blossom to become the fourth largest UK grown apple variety in the UK. Now cultivated by **27 growers** across Kent, Norfolk, Essex, Gloucestershire and Herefordshire, British JAZZ™ has grown from that original planting to over **one million trees** nationwide.

For 20 years our growers have delivered a truly unique apple in JAZZ™, with its tangy sweet and 'Always Refreshing' flavour. It's a testament to the passion, skill and foresight of our incredible growers and a catalyst for higher standards, innovation and continuous improvement across British orchards.

A consistent standout at the **National Fruit Show**, JAZZ™ has claimed the '**UK's Tastiest Apple**' title 8 times including most recently in November 2025, earning a loyal and enthusiastic following among consumers and growers alike.

This recipe book features twenty stunning recipes for all sorts of occasions including a JAZZ™ Apple, Fennel & Orange Salad, JAZZ™ Apple & Chicken Muffin Pies, a JAZZ™ Apple Caramel Cheesecake and a JAZZ™ Apple, Pear & Blackberry Cobbler.

As always, we love to see when you've created any of the dishes from our recipe book, so please make sure you share your creations with us via our social media pages.

Best wishes

**JAZZ™ Apple UK Team**



# JAZZ™ Apple & Ginger Shot



## Ingredients

200ml freshly juiced JAZZ™ apple juice  
40g ginger, unpeeled and roughly chopped  
½ lime, juiced  
Pinch of turmeric  
Crack of black pepper

## Method

Blitz up all the ingredients in a good blender for 2-3 mins.

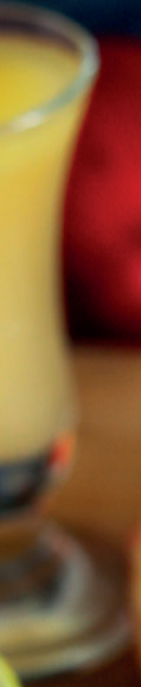
Sieve through a muslin cloth into a sterilized bottle and serve each morning for a zingy health boost to wake you up.



## Kate Nightingale

### Worldwide Fruit Commercial & Marketing Executive

I remember 20 years ago when my mum was working at Worldwide Fruit and was talking about this exciting new apple variety in the UK. Little did I know back then that I would now be working here and would watch it grow to become the 4th largest UK grown apple variety in the UK, and that I would be part of the team helping to market it!



# JAZZ™ Apple & Oat Slice

## Ingredients

4 JAZZ™ apples, cored and finely diced  
1 tsp coconut oil  
80g sultanas  
180g of honey (half for the apples, half for the oats)  
90g of unsalted butter (keep a little to one side for greasing)  
240g porridge oats  
1 tsp cinnamon  
100g chopped macadamia nuts  
1 egg, lightly beaten



## Method

Heat the oven to 200°C, fan 180°C.

Grease and line a 20cm diameter round tin of your choice.

Add the apples, cinnamon, sultanas and half of the honey into a saucepan with a little coconut oil and cook over a medium heat for 10-15 mins. Once the apples are soft and the liquid has evaporated, set aside to cool.

Add the butter and honey to another saucepan and warm until melted together.

Now add in the oats, cinnamon, the nuts and the egg and stir well.

Next add the apple mixture and stir until combined.

Pack into the prepared baking tin and bake for 20-25 mins until golden.

Leave to cool and then slice into portions.



## David Long

### JAZZ™ Apple Grower

"JAZZ™ is just a really amazing apple which has tremendous appeal for the customer. It's very rewarding to grow and is definitely my favourite apple!"



# Spiced JAZZ™ Apple & Onion Chutney

## Ingredients

2 JAZZ™ apples, grated  
2 onions, thinly sliced  
1 tbsp veg oil  
1 tsp mustard seeds  
½ tsp turmeric  
½ tsp chilli flakes  
1 cinnamon stick  
1 bay leaf  
Good pinch of salt  
½ cup brown sugar  
½ cup apple cider vinegar

## Method

Warm the spices in a dry pan to release the aromas and then add the veg oil, onions and fry gently for 5 mins.

Next add the grated JAZZ™ apples and cook for a further 5 mins before adding the sugar and vinegar.

Simmer for 1 hour and a half, allow to cool and then store in a jar.



## Lachlan Robbie

### JAZZ™ Apple Foundation Awardee

Lachlan is a 16-year-old international Welsh shot put & discus thrower who harbours dreams of competing in the Olympics. With PBs of 17.04m in shot put and 48.45m in discus, various records for his age in Cardiff. Lachlan received an award in 2025 to help with his training, equipment and competition costs.



# JAZZ™ Apple & Root Vegetable Soup

## Ingredients

2 JAZZ™ apples, finely diced  
1 celeriac, finely chopped  
1 large carrot, finely chopped  
2 onions, finely chopped  
2 garlic cloves, crushed  
1 medium potato, peeled and diced  
Several sprigs of fresh thyme  
1 bay leaf  
2 pints vegetable or chicken stock  
Salt and freshly ground black pepper  
50g butter  
Splash of olive oil  
100g diced bacon/pancetta  
Crusty bread for croutons

## Method

Add the butter and a splash of olive oil to a large saucepan and throw in the apples, celeriac, carrot, potato, onions and garlic. Cook on a high heat for a few minutes and then turn the heat right down, add a splash of water, the thyme and bay leaf, then cover and cook for 30 mins.

Remove the lid and add in the stock. Cook for a further 15 mins before blending to your desired consistency.

To serve, fry up the bacon in a pan with a splash of olive oil and then add in the bread to make your croutons, which all then sit on top of the soup to serve.



## Steve Maxwell

**CEO of Worldwide Fruit Ltd.**

“I’ve been lucky enough to be involved with JAZZ™ apple since day one. From the very start, what has always struck me is the reaction of people having their first taste of a JAZZ™ apple. Often, they bite into it expecting just another apple and then you see the smile as the taste hits their senses. JAZZ™ is a great tasting apple and eating one makes people happy.”



# JAZZ™ Apple, Bacon and Pork Sausage Roll



## Ingredients

2 JAZZ™ Apples, finely diced  
400g pork mince  
400g sausage meat  
100g diced bacon/pancetta  
1 tbsp English mustard  
½ tsp garlic powder  
3 fresh sage leaves – finely sliced  
Fresh black pepper- 5 cracks  
1 heaped tsp of salt  
Puff pastry sheet

## Method

Preheat oven to 180C.

Fry off the diced apple in a pan with a little oil to soften and then allow to cool in a big bowl. Then add the mince, sausage meat, mustard, bacon, garlic powder, sage and seasoning. Get your hands in and mix well.

Roll the mix in to a sausage on a piece of clingfilm, wrap it up tight and chill to firm up.

Roll out the pastry sheet and add the sausage meat to the centre. Roll the pastry tight around and then seal using egg yolk. Keep the seal at the bottom and egg wash the rest of the pastry.

Bake for 30-40 minutes or until golden brown.



## Charlie Dunn of Chandler & Dunn

### JAZZ™ Apple Grower

“We’ve been growing JAZZ™ since 2006. A JAZZ™ apple tastes incredible. The thing I love about JAZZ™ is that it’s crisp, it’s juicy. The flavour is always consistent, it’s got depth, it’s got a sweetness and acidity.”



# JAZZ™ Apple, Stilton and Pistachio Tartlets



## Ingredients

2 JAZZ™ apples, finely diced and covered in lime to stop from browning

24 tart cases or you can make your own with shortcrust pastry

150g stilton

50g pistachio nuts

## Method

Simply fill the tart cases with the diced JAZZ™ apple before adding a small piece of stilton and a sprinkle of pistachios to finish.



## Tammy Oshinowo

### JAZZ™ Apple Foundation Awardee

Tammy Oshinowo is 17 years old athlete and from Aberdeen, Scotland, who competes in the 100m and 200m. Tammy was awarded a JAZZ™ Apple Foundation award in 2025 to help with her competition and travel fees and is a rising star to watch in the world of athletics, both in front of and behind the camera.



# JAZZ™ Apple, Fennel and Orange Salad

## Ingredients

1 JAZZ™ apple, cut into matchsticks and covered with lime to stop browning  
1 large orange  
1 fennel bulb, cored, halved, and thinly sliced  
½ small red onion, thinly sliced  
A bunch of rocket  
1 tsp maple syrup/agave  
Juice of half a lime  
40ml olive oil  
1 tsp Dijon mustard  
Salt and pepper

## Method

Prepare the fruit and salad with a very sharp knife or a mandolin as detailed in the ingredients and place in a large bowl.

Add the oil, lime juice, maple syrup and Dijon mustard to a small jar. Put the lid on and shake well before seasoning and then dressing the salad ingredients.



## Hannah McIlpatrick

**Commercial Director at Worldwide Fruit Ltd**

"It's been a fantastic 20 years for British JAZZ™ with its tangy-sweet and always refreshing flavour a huge hit with consumers. Winning the UK's Tastiest Apple award so many times highlights the consistency, taste and flavour of JAZZ™ and reinforces our opinion that the popularity of JAZZ™ continues to grow. It's a testament to the passion, skill and foresight of our incredible growers and a catalyst for higher standards, innovation and continuous improvement across British orchards."



# JAZZ™ Apple, Shallot and Blue Cheese Tart



## Ingredients

- 2 JAZZ™ apples
- 320g puff pastry sheet
- Splash of olive oil
- 250g shallots, thickly sliced lengthways
- 1½ tbs balsamic vinegar
- 1 tsp caster sugar
- 100g blue cheese – crumbled
- Salt and pepper

## Method

Preheat the oven to 200°C and then place a piece of puff pastry on a greased baking tray. Next score the edges about an inch in and bake in the oven until golden.

While this is baking, add the JAZZ™ apples, shallots and sugar to a pan and cook on a medium heat for 10-12 mins. Next add the balsamic and cook for a couple more minutes.

Remove pastry from oven. Bask down the centre of the puff pastry square and layer on the shallots and apples before crumbling on the blue cheese.

Bake in the oven for 5 minutes until the cheese is melted.



## Jeremy Linsell

**Top Fruit Grower Expert and former JAZZ™ Apple grower**

“This amazing apple variety is the “special one” of the orchard. JAZZ™ has all the attributes a grower wants and when it comes to taste – people absolutely love it. It was an easy decision deciding to grow JAZZ™ as they have a fantastic eating experience, reliability and ability to store well.”



# JAZZ™ Apple & Celeriac Cheese Gratin



## Ingredients

4 small JAZZ™ apples or 2 large, peeled, cored, and sliced  
50g butter  
200ml milk  
50g all-purpose flour  
1/2 teaspoon salt  
1 medium sized chopped onion  
Half a celeriac, peeled and thinly sliced into discs  
200g grated Cheddar

## Method

Preheat oven to 200C.  
Melt the butter over a medium heat before whisking in the flour to create a roux.  
Next add in the warmed milk bit by bit. Keep stirring until you have a smooth and silky white sauce.  
Spread the celeriac, apples and onion evenly in the prepared dish and pour over the sauce before sprinkling with cheese.  
Bake uncovered for 40 minutes until golden.



## Jack Houston

### Hungry Communications Ltd

"I've worked with JAZZ™ apple for over 15 years and travelled around the UK sampling at a host of consumer events. It's usually love at first bite when someone tries a JAZZ™ for the first time and the popularity of the variety grows each year. I personally love the tangy-sweet taste and consistent crunch you always get with a JAZZ™ apple."



# JAZZ™ Apple and Chicken Muffin Pies



## Ingredients

2 JAZZ™ apples, cored and cut in to wedges  
250g cooked chicken (leftover roast chicken works perfectly)  
1 carrot, finely diced  
1 leek, finely diced  
1 stalk of celery, finely diced  
2 potatoes, finely diced  
300ml chicken stock  
300g puff pastry  
50g corn flour  
Salt & pepper  
Knob of butter

## Method

Cook down the carrots, apple, leek, celery and potato in a knob of butter on a low heat until soft. Around 15-20 mins.

Add the leftover chicken, the stock and following the packet instruction, mix the cornflour with water and add to the mix. Stir and combine well.

Take some puff pastry and cut out a piece that is approx. 10cm by 15 cm. Make it into a cone and place the pointy end of the cone into the muffin mould. Press the pastry into the mould to form the bottom and sides of the pie. Then cut out lids with the remaining pastry.

Fill the pots with the pie filling and place the lids on using a little egg yolk to stick. Apply egg yolk to the rest of the pies. Don't worry if a little filling escapes from the top during the cooking - that's part of the charm.

Bake in the oven for 25 mins at 180C or until golden brown.



## David Hinchliff of Newhouse Farm

**JAZZ™ Apple Grower**

**4th generation apple grower in Kent with over 21,000**

**JAZZ™ apple trees**

"I choose to grow JAZZ™ Apples because they are as rewarding to grow as they are to eat. There's a specific satisfaction in seeing that unique, rosy blush develop on the branch, knowing the apple is packing in that signature crunch and tangy-sweet flavour. For us, it's about more than just the harvest; it's about the pride of delivering a consistently high-quality apple that we know families everywhere are going to love."



# JAZZ™ Apple & Sage Stuffed Pork Shoulder

## Ingredients

2 JAZZ™ apples, finely diced  
1.5kg pork shoulder joint  
220g breadcrumbs  
250g sausage meat  
1 red onion, finely diced  
10 sage leaves  
1 tsp garlic salt  
1 tsp salt  
5 cracks of pepper  
Splash of oil

## Method

Cook the JAZZ™ and the onions down on a medium heat in a splash of oil or a knob of butter for 5 mins until just softened. Allow to cool.

In a large bowl, add the breadcrumbs, sausage meat, sage, seasoning and garlic salt. Then add the cooled apple and onion and combine using your hands.

Butterfly the pork shoulder and flatten using a rolling pin if necessary. Then evenly lay out the stuffing on the meat. Roll it up tightly and fasten with string, leaving the fat on top for crackling.

Cook at 160C for 2 and a half hours. Allow to rest for 20 mins and then serve with your favourite veg.



## Rob Hinge of A Hinge & Sons

### JAZZ™ Apple Grower

**Rob is the 4th generation of the Hinge farming family based around the Swale and Medway area of Kent. They first planted JAZZ™ in 2004 and now have 70,000 trees in the ground.**

**"I think that planting JAZZ™ in 2004 will become a defining moment in my fruit growing career. From a variety that no one had heard of to the most widely grown UK premium variety in less than a generation. The first JAZZ™ I ever tried told me it wasn't a risk. Nothing else compared to the flavour and crunch."**



# Slow Cooked JAZZ™ Apple Beef Brisket Burrito

## Ingredients

2 JAZZ™ apples (cored and cut wedges)  
1.5kg beef brisket  
2 red onions – finely sliced  
400ml JAZZ™ apple juice  
Salt & pepper  
Splash of oil for searing

## To serve

Wraps, Avocado, Salad,  
Coriander, Chilli, Refried  
Beans, Rice

## Method

Cook the JAZZ™ and the onions down on a medium In a hot pan, add a splash of oil and seal the brisket on all sides. Remove and put in a cast iron pot or slow cooker dish.

In the same pan, fry off the onions and apple to soften and absorb the meat juices. Then add to the slow cooker or oven dish.

Cover with JAZZ™ apple juice and cook for 3½ to 4 hours.

Once cooked, remove the meat and some of the apples from the liquor and reduce the liquid down by half on a stove. Give it a blend and this makes a beautiful sauce to accompany the brisket.

In a wrap, add the beef brisket to rice, salad, refried beans, avocado and some chopped chilli. Roll up for the ultimate burrito.



## Nick Snell of Treberva Fruit Farm in Herefordshire

### JAZZ™ Apple Grower

"JAZZ apples are without question the best apples in the world. They're always juicy, always crunchy and always refreshing."



# JAZZ™ Apple Crumble Cupcakes



## Ingredients

2 JAZZ™ apples, peeled, cored  
and diced  
120ml milk  
80ml vegetable oil  
1 egg  
1 tsp vanilla extract  
160g flour  
150g sugar  
2 tsp baking powder  
¼ tsp salt  
65g flour  
100g Brown sugar  
1 tsp cinnamon  
60g butter

## Method

Mix together the oil, milk, egg and vanilla in a bowl. In a separate bowl, mix the flour, sugar, baking powder, salt and then fold in the apples.

Next combine the wet and the dry ingredients and add to cupcake moulds.

Quickly mix the crumble ingredients - the flour, sugar, cinnamon, butter - using your fingers to make the mixture resemble breadcrumbs and then add to the top of the cake batter.

Bake in a preheated oven at 175C for 20-25 mins.



## Peter Chandler of Chandler & Dunn

### JAZZ™ Apple Grower

“As one of the earliest growers for JAZZ™ in the UK, it is great to see the variety succeed in a very competitive market and become first choice for many consumers. We continue to plant more JAZZ™ orchards to cover increasing demand. Two of my specialist tasters are my grandchildren who both always ask for JAZZ™.”



# JAZZ™ Apple Caramel Cheesecake



## Ingredients

3 JAZZ™ apples, cored and cut into small wedges

200g digestive biscuit (crushed)

50g butter

100g walnuts (finely chopped)  
50g for base, roughly chopped  
50g for the top)

Knob of butter

1 tsp cinnamon

50g golden caster sugar

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450g cream cheese

350g mascarpone

200g icing sugar

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250g caster sugar

60ml water

50g butter

150ml double cream

## Method

Cook down the apple, cinnamon and golden caster sugar in a pan on a medium heat for 5-8mins until just softening. Remove from heat.

Mix together the cream cheese, mascarpone and icing sugar.

Make the caramel sauce by adding the sugar to the pan with the water until it has absorbed. Then turn up the heat until it starts to colour. Remove from the heat and carefully stir in the butter and cream.

Melt the butter in a pan and then add the crushed digestive biscuits and walnuts. Press firmly and evenly into the bottom of a pie dish. Next add a layer of the apples and a generous drizzle of the caramel.

Then add the cheesecake filling and then more apples and caramel sauce on top. Finish with a sprinkle of roughly chopped walnuts.



## Aliyah Afolabi

### JAZZ™ Apple Foundation Awardee

JAZZ™ Apple Foundation awardee Aliyah Afolabi is a 16-year-old sprinter specialising in the 100m and 200m and is a triple SIAB international gold medallist, English Schools 200m champion and multiple Welsh champion. Having represented Wales internationally, she is working towards her ambition of competing at the Olympic Games.



# JAZZ™ Apple & Blueberry Bread and Butter Pudding

## Ingredients

3 JAZZ™ apples, 2 cored and diced for compote, 1 thinly sliced

10-15 blueberries

Knob of butter

½ tsp cinnamon

50g brown sugar

10 slices of fruit bread

3 eggs

500ml milk

80g caster sugar



## Method

Cook down the apple in a knob of butter in a pan on a medium heat for 5 mins until it is softened. Add the cinnamon and brown sugar and cook for a further 10 mins until it can be mashed down. Remove from heat and layer on the bottom of your oven proof dish.

Butter the fruit bread slices and cut into triangles. Lay a slice on top of the apple compote and then add a thin slice of apple. Repeat the process until the dish is full before sprinkling over a handle of blueberries.

Mix the egg, milk and sugar well and then pour over the bread. Allow it 10 mins to soak in and then bake for 40 mins in a preheated oven.

Serve with custard, ice cream or just a generous dollop of mascarpone.



## Tony Harding

**Technical & Procurement Director at Worldwide Fruit Ltd**

"I remember the first time I tried JAZZ™ in 2000. It was sent over for sampling as part of a new variety session. When we tried it, the whole group were blown away by the flavour, texture and how attractive it was. It was unique and like nothing else we had ever tasted and to this day, 26 years later, it's still the best eating apple on sale in the UK!"



# Spiced JAZZ™ Apple Pie

## Ingredients

- 5-6 JAZZ™ apples, cored and thinly sliced
- 1 tbsp ground ginger
- 1 tbsp cinnamon
- 3 tbsp brown sugar
- 1 packet shortcrust pastry

## Method

Place the apples, spices and sugar in a large bowl and toss together to combine. Generously butter a 20-25cm diameter round tin and line with sweet pastry. Cover pastry with baking paper and fill base with dried chickpeas or dried lentils. Blind bake for 10 minutes, then remove base from oven and discard dried beans and baking paper.

Spoon spiced apple mix into blind-baked base. Cover apple with desired pastry design – you might like to try a simple lattice, a plain full top or get creative with braiding and patterns.

Bake for 20 minutes or until golden.

For an optional sheen and hint of sweetness, brush pastry with warm apricot jam when removed from oven.

Serve warm with ice cream, custard or whipped cream.



## Jazmin Sawyers

### Two-time Olympic long jumper and JAZZ™ Apple Ambassador

“I’m Jazz so it makes perfect sense that my favourite apple is JAZZ™. There’s no other real option. It’s the perfect apple to throw in your training bag as it doesn’t bruise easily and stays nice and crunchy no matter what, which I think is the most important quality of an apple. It’s a really versatile apple and I wouldn’t be without one.”



# JAZZ™ Apple and Cherry Crumble



## Ingredients

3 JAZZ™ apples, peeled, cored and roughly chopped

15 cherries, roughly chopped – fresh or tinned will work fine

100g unsalted butter

¼ tsp mixed spice

40g caster sugar

Pinch of salt

70g plain flour

70g light brown sugar

40g macadamia nuts or nuts of your choice

40g porridge oats

## Method

Add the JAZZ™ apples to a saucepan with 30g butter, mixed spice, sugar, a pinch of salt and 2 tbsp water. Heat and gently simmer for 10–15 minutes until softened.

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

To make the crumble topping, add 70g butter, light brown sugar and flour to a food processor or mixing bowl and mix or pulse until you have breadcrumbs. Add the roughly chopped macadamia nuts and porridge oats then mix again.

Layer the bottom of an oven proof dish with the compote and then evenly cover with the crumble mixture.

Bake for 30 minutes until golden.



## Simon Bray of Monks Farm

### JAZZ™ Apple Grower

Simon Bray of Monks Farm in North Kent is a third-generation apple grower with a 30-hectare orchard. With over 30 years of growing experience and a whole host of award picked up along the way, including the UK's Tastiest Apple trophy, Simon certainly knows a thing or two about apples.



# JAZZ™ Apple & Ginger Loaf



## Ingredients

2 JAZZ™ apples, cored and diced but keep half back to be sliced for decoration on top.

1 tsp ground ginger

1 tsp cinnamon

150g brown sugar

140ml golden syrup

150g butter

200ml milk

1½ tsp baking powder

250g plain flour, sifted

120g hazelnuts

## Method

Preheat the oven to 180C.

Melt the butter in a pan and add the sugar and golden syrup until combined. Add the milk and put to one side.

Place 250g of sifted flour in a bowl and add the baking powder, spices and then slowly combine the wet and the dry.

Next add the beaten eggs, diced JAZZ™ and chopped hazelnuts.

Pour the mixture into a loaf tin, decorate with some thin slices of JAZZ™ and a drizzle of golden syrup.

Bake in the oven for 45 mins.



## Iggy Rinaldi

### JAZZ™ Apple Foundation Awardee

JAZZ™ Apple Foundation awardee Iggy Rinaldi is a 17-year-old GB lead and boulder climber, competing in countries in Europe and beyond. She has been climbing since she was 6 years old but started climbing for GB Internationally three years ago and has already won 2 gold medals and 1 bronze. This year she is competing in her first senior boulder competitions internationally, then on to the lead competitions later this year.



# JAZZ™ Apple, Pear and Blackberry Cobbler



## Ingredients

2 JAZZ™ apples  
2 pears  
200g ripe blackberries  
The juice of one orange  
½ tsp vanilla extract  
50g light brown soft sugar  
50g unsalted butter (cold)  
50g ground almonds  
50g light brown soft sugar  
50g self-raising flour  
Vanilla ice cream, to serve

## Method

Preheat the oven to 180°C

Add the apples, pears, blackberries, orange juice and sugar to an overproof frying pan. Cook down for 10 mins on a medium heat.

Place the crumble ingredients in a bowl and make into breadcrumbs before forming into a dough. Make 3-4 round discs and place on top of the fruit.

Bake in the oven for 20 mins until the top is golden brown and then serve with a dollop of vanilla ice cream.



## Charles Atkins

### JAZZ™ Apple Grower

"I grow 6 hectares of JAZZ™, approximately 18,000 trees, and expect to double that this coming winter. I decided to grow more JAZZ™ over other varieties because its flavour is unmatched and has been voted best flavoured apple 8 years running at the National Fruit Show."



# JAZZ™ Apple, Macadamia and Sultana Strudel

## Ingredients

3 JAZZ™ apples, diced.  
1 cup macadamia nuts, roughly chopped.  
½ cup of sultanas  
1 tsp of cinnamon powder  
¼ tsp of nutmeg  
4 tbsps of caster sugar  
1tsp of vanilla extract  
4 tbsps of butter  
4 sheets of filo pastry sheets  
Vanilla ice cream



## Method

Preheat oven to 170°C.

In a pan add in 2 tbsps of butter, JAZZ™ apples, cinnamon, nutmeg, macadamias, raisons, sugar and vanilla extract.

Cook on a low to medium heat for about 5 to 10 minutes until the JAZZ™ apples have slightly softened then place on the side to cool.

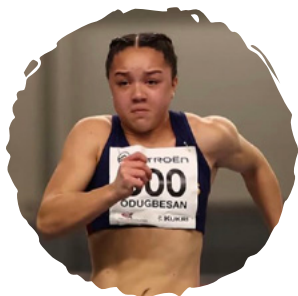
Get 1 sheet of filo pastry and brush over with melted butter, layer second sheet over your first one repeating the process 4 times.

Add JAZZ™ apple mixture on the side facing you leaving a 3cm border around the edges. Roll into a log shape then fold the edges.

Place onto a large baking dish, brush over with butter and bake in the oven for about 25 to 30 minutes or until golden and crispy.

Leave to cool before for about 5 to 10 minutes.

Dust over with some icing sugar and serve with a dollop of vanilla ice cream.



## Tiana Odugbesan

### JAZZ™ Apple Foundation Awardee

Tiana is a 15-year-old athlete from South Wales who trains in Cardiff and competes across multiple track and field disciplines. She is the U17 Welsh long jump record holder with a personal best of 6.01m and enjoys competing in the Heptathlon. Tiana was awarded a JAZZ Apple Foundation award in 2023.





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# JAZZ™ Apple Growers

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