

Apple Crumble Soufflé, Lancashire Cheese Ice Cream, Apple Compote

Servings:

Ingredients for Apple Puree:

4 Bramley Apples
80 gm Caster Sugar

Equipment:

Method:

1. Peel, core and slice the apples
2. Cook on top of the stove until soft
3. Allow to cool slightly, then blitz in thermo mix
4. Thicken on the stove with fecule
5. Pass through sieve cover and refrigerate

Ingredients for Lancashire Cheese Ice Cream:

210 ml Double Cream
210 ml Milk
100g Egg Yolks - pasto if available
90 gm Caster Sugar
150 gm Philadelphia Cheese
75 gm Grated Medium- Kirkhams Lancashire Cheese

Method:

1. Boil the cream and milk together
2. Whisk together the eggs and sugar, then add ½ the milk to the eggs, whilst whisking continuously, add the remaining milk, then return to the pan and cook out over a low heat until slightly thickens
3. Allow to cool slightly, then using the hand blender, blitz in Philadelphia and Lancashire cheese
4. Pass through a fine chinois, allow to cool and churn

Apple Compote:

1. Peel, core, and dice granny smiths apples
2. Bring to boil in water, seasoned with sugar and lemon juice in a saucepan
3. Take off heat and allow to cool in liquid
4. Cool and refrigerate

Apple Baskets:

1. Slice the apples across the core on the meat slicer, set to number 1 $\frac{3}{4}$
2. Place on siplat or greaseproof paper
3. Sprinkle with caster sugar
4. Bake at approximately 150°C until golden brown
5. Allow to cool slightly, then place the apple slices in a dariole mould, overlapping as you go
6. The mould should take five rings
7. Allow them to set, remove from mould and store in an airtight container

Ingredients for Crumble:

640 gm	Plain Flour
400 gm	Butter Diced
400 gm	Caster Sugar

Method:

1. Rub together the flour and butter, add the sugar
2. Place on bread tray and bake for 15 minutes on 180°C
3. Allow to cool, breaking into crumble, storing in an airtight container

To Assemble:

1. Pre-heat the oven to 185°C
2. Place 1 egg white onto the machine and whisk
3. When the whites begin to whisk up, add 1 teaspoon of caster sugar, and whisk until just before peaks begin to form
4. Place one tablespoon of apple puree into a bowl and mix in about $\frac{1}{3}$ of the egg white, then carefully fold in the rest
5. Place the mixture into soufflé moulds that have been twice buttered and lined with sugar
6. Gently tap the base of the mould on the back of your hand, and clean around the edge of the mould with your thumb
7. Bake the soufflé for approximately seven minutes, sprinkle with crumble and dust with icing sugar and serve immediately