



Apple & Raspberry Brulée

Serves 4-6 EASY



Ingredients

- 675 g (1 1/2 lbs) cooking apples, peeled, cored and sliced
- 2-3 tbs caster sugar
- 1/2 tsp Cinnamon Ground
- 225 g (8 oz) raspberries
- 300 ml (1/2 pint) whipping cream
- 300 ml (1/2 pint) full fat fromage frais
- 4 tbs demerara sugar
- 1/4 tsp Cinnamon Ground

Method

STEP 1

Place the apples, sugar and 1/2 tsp Cinnamon in a large pan with 2-3 tsp water. Cook until soft. Fold in the raspberries and leave to cool.

STEP 2

Place the fruit in a large ovenproof dish or individual ramekin dishes. Whip the cream, gently fold in the fromage frais and spoon this mixture over the apple. Chill well, preferably overnight.

STEP 3

Mix the demerara sugar with the 1/4 tsp Cinnamon and sprinkle evenly over the cream's surface. Place the dessert under a hot grill until brown and bubbly. Allow to cool before serving.