



Recipe of the Week

BURNT APPLE WITH RICOTTA & HONEYCOMB

Ingredients

4 Granny Smith apples
Juice of 1 lemon
50g Demerara sugar
2 tabs butter
100ml apple juice
300g fresh ricotta
120g raw honeycomb, cut or spooned into 6 portions

Method

1. Peel and core 3 of the apples, then cut into 5mm-thick rounds.
2. Drizzle with the lemon juice and sprinkle with the sugar, then toss to coat.
3. Melt the butter in a large frying pan over high heat.
4. Add the apple slices and cook for 2 minutes each side or until light golden. Remove to a plate with a slotted spoon.
5. Add the apple juice to the frying pan and let it bubble up, scraping the pan with wooden spoon. Boil until reduced by half then pour over the cooked apples.
6. Peel and core the remaining apple, then slice into matchsticks.
7. Spoon the cooked apple into bowls then top with ricotta.
8. Serve garnished with the fresh apple matchsticks and spoonfuls of the honeycomb, with any remaining cooking juices drizzled over the top.

Recipe courtesy Jo Pearson, 2019 NZ Gardener Garden Diary