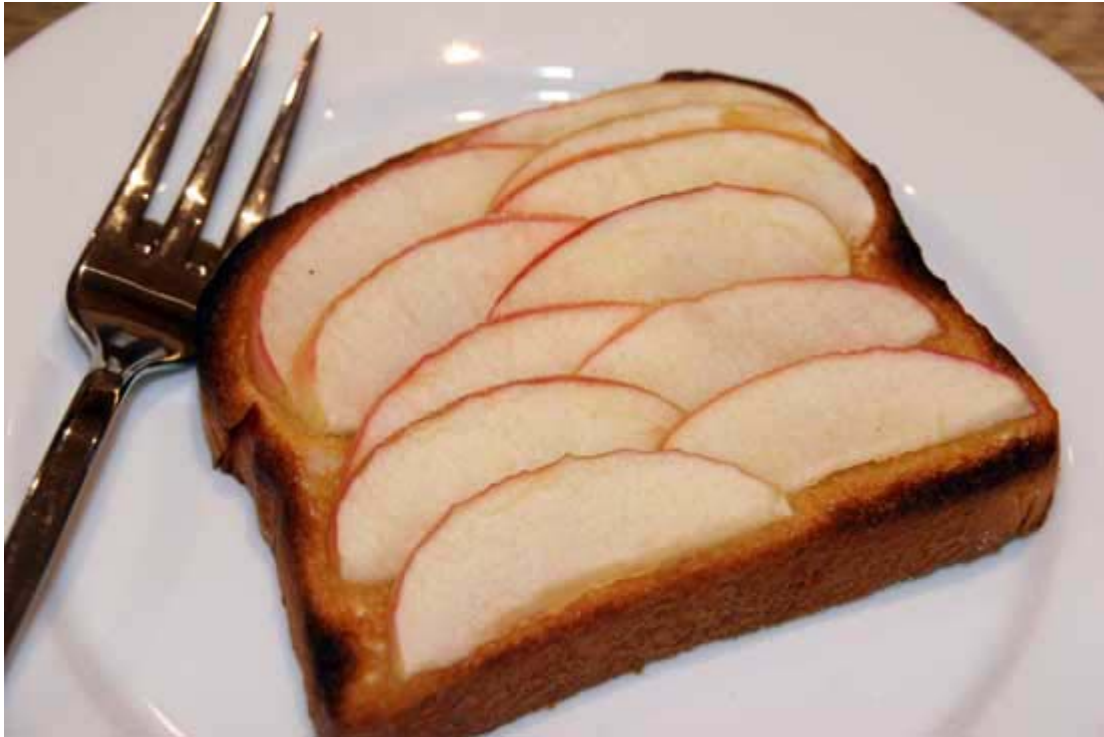


Apple Brioche Slices



Serves 4

Prep 15 mins

Cooking 10 mins

Easy

Ingredients

4 brioche slices
2 small dessert apples
25g butter, softened
2 tbsp caster sugar
2 tbsp honey
1/2 lemon, juiced
crème fraîche to serve

1. Toast the brioche slices and spread them with butter and honey. Core and halve the apples and slice thinly across. Immediately sprinkle with lemon juice to stop them going brown.
2. Fan apple slices on each brioche slice and sprinkle with caster sugar. Grill until the sugar melts and browns.
3. Serve on its own or with crème fraîche.