

Quick Apple Slice



Serves 6-8

Prep 15 mins

Cook 30 mins

Ingredients

750g Bramley apples or frozen bramley slices

50-75g caster sugar

25g butter, + extra for greasing

2 x 320g ready-made all-butter puff pastry sheets (about 35cm x 23cm)

250g marzipan, thinly sliced (or mix butter with ground almonds to make 250g)

2 free-range egg yolks, lightly beaten

2 tbsp Demerara sugar

1. Preheat the oven to 200C/180Fan/Gas 6
2. Heat the apples, 50g of the caster sugar, the butter and 3 tablespoons of water in a saucepan over a medium heat. Bring the mixture to the boil, stirring well, then cover and reduce the heat until the mixture is simmering. Continue to simmer for 3-5 mins or until the apple has softened
3. Remove the lid and stir well, then cook for a further 2-3 mins or until the apple has completely broken down to a puree. Taste the puree and stir in more sugar as needed, then remove the puree from the heat and set aside to cool.
4. Place a sheet of puff pastry onto a baking tray lightly greased with butter. Lay the slices of marzipan on top of the pastry to cover, leaving a border of 2 cm all the way round.
5. Spread the cooled apple puree over the layer of marzipan, then brush the pastry border with a little of the beaten egg.
6. Fold the second sheet of puff pastry in half length wise, then carefully score the pastry from the folded side towards the cut side at 1 cm intervals down the length of the pastry, leaving 2 cm intact at the cut side of the pastry.
7. Unfold the scored pastry and lay it on top of the apple-covered pastry, then crimp the edges to seal the two sheets using your fingers
8. Trim the edges of the pastry and brush the top of the Bramley apple slice all over with the remaining beaten egg. Sprinkle the top with Demerara sugar, then bake in the oven for 25-30 mins or until the pastry has risen and is crisp golden brown.
9. Allow to cool slightly before serving

