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# APPLE ISLE



Food : Appetisers

## Ingredients

Blown Sugar Apple Spheres • 500g Castor Sugar • 225ml Water • 100g Glucose • 5 drops Tartaric Acid • 2 drops Food Colouring • 1 drop Apple Essence  
Poached Apple In Cider • 1 Apple • 100g Castor Sugar • 1 Star Anise • 100ml Apple Cider  
Spicy Crumble • 80g Castor Sugar • 80g Almond Meal • 35g Melted Butter • 3g Mixed Spice • 2g Fennel Seeds • 2g Rosemary  
Lime Chantilly • 500ml Thickened Cream • 2tbsp. Castor Sugar • 1tsp. Lime Zest • 100g Mascarpone Cheese  
Whisky Jelly • 40g Castor Sugar • 40ml Water • 1tbsp. Whisky • ½ sheet Gelatin

## Methods

### Blown Sugar Apple Spheres

- Boil syrup made with water, sugar and glucose until 145 degrees and add the tartaric acid, apple essence and colouring.
- Bring the mixture up to 160 degrees. Work the sugar on a silpat mat to bring shine to the sugar. Using a sugar pump, make small spheres and form apple shapes.

### Poached Apple In Cider

- Peel and scoop the apple into spheres. Make syrup with cider, star anise and sugar. Poach apples in the syrup. Cool down poached apples and reserve until needed.

### Spicy Crumble

- Roast the fennel and mixed spice. Mix in all ingredients to form a crumble-like texture. Bake for 10mins on 170°C. Allow to cool.

### Lime Chantilly

- Whisk the cream with the other ingredients to form a stiff-peak consistency and reserve in the

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fridge in a piping bag until needed.

### Whisky Jelly

- Make syrup with the sugar and water.
- Soak the gelatin in cold water, when soaked, remove the water. Add gelatin to the warm syrup to dissolve. When syrup cools down, add whisky and chill in a container.