



Apple Crostata with a Red Leicester Cheese Crust

Ingredients:

- 400 g all purpose flour
- 200 g butter
- 2 eggs
- 75 g of Red Leicester cheese
- water as required
- coarse sugar, for sprinkling

For the filling:

- 4 Granny Smith apples (peeled, cored and sliced)
- 3/4 cup granulated sugar
- 2 tbsp all purpose flour
- 3 tbsp fresh lemon juice
- 1/4 tsp ground cinnamon
- 50 g mixed dry fruit
- 50 g butter



Method:

To make the crust, sieve the flour and rub in butter till a breadcrumb consistency is formed. Grate the Red Leicester and add it along with the eggs. Add in water to make a firm dough.

Roll out the dough to a 15" round on a lightly-floured surface. Transfer to a parchment-lined baking sheet. Refrigerate for 30 minutes.

Make the filling by tossing together apples, granulated sugar, flour, lemon juice, cinnamon, dry fruit and the butter.

Pre-heat oven to 190° C.

Spread filling over dough, leaving a 1.5" border. Fold the edges in to form a crust.

Brush with egg wash and sprinkle it with sugar. Refrigerate until edges are firm, about 30 minutes.

Bake the crostata until apples are tender and the crust is golden. This should take about 1 hour 20 minutes.

Cool slightly and serve.

Recipes by owner, Kiran Salaskar of Country of Origin

Sticky Toffee Pudding



Ingredients:

- 75 g dates, roughly chopped
- 75 g mixed dried fruit
- 1/2 tsp bicarbonate of soda
- 150 g muscovado sugar
- 100 g butter
- 2 medium eggs, lightly beaten
- 175 g wholemeal self raising flour

For the toffee sauce:

- 150 g butter
- 175 g muscovado sugar
- 100 ml double cream
- pinch of fleur de sel

Method:

Pre-heat the oven to 200° C. Grease the base line of 6 x 250 ml paper cups.

Put the dates, dried fruit and bicarbonate of soda into a jug. Pour on 175 ml boiling water into it.

Mix muscovado sugar with butter using an electric mixer, and mix together until light and fluffy. Gradually beat in the eggs and add the flour and soaked dry fruits.

Spoon the mixture into prepared cups. Place the cups into a baking tin which is half filled with boiling water.

Now cover the entire tin with foil and bake the pudding for 40 minutes and serve with the sauce.

To make the sauce, heat butter, muscovado sugar, cream and fleur de sel in a pan. Cook the sauce until the sugar is completely dissolved.

To serve, upturn the pudding onto serving plates, drizzle over some toffee sauce over it. Enjoy!