



Fried Apple Pies

Recipe by Gabi Esposito

Serves: 4

Cooking: 45min

Difficulty: Easy

Ingredients :

- 4 apples, peeled, cored and cut into 1cm cubes
- 4 Tbs Selati Plantation Select
- 1 tsp butter
- 2 tsp ground cinnamon
- 1 tsp ground nutmeg
- 1 packet of pre rolled puff pastry
- 1 egg, beaten
- 1L canola oil/ any vegetable oil, for frying

For the coating:

- 2 Tbs Selati icing Snow
- 1 tsp ground cinnamon
- Pinch of sea salt

Methods :

- Place apples in a large pot on a medium heat and add the sugar, butter, cinnamon and nutmeg. Stir until the butter has melted, then turn down to a simmer, cover the pot and cook for 10 minutes or until the apples are soft. Remove from the heat and leave to cool completely.
- Unroll your puff pastry sheet. Using a sharp knife, cut into four long strips. Spoon 3 teaspoons of apple mixture on to one half of each strip and fold the other half over lengthways. Dab some beaten egg around the edges with a pastry brush, then use a fork to press grooves around the sides.
- Refrigerate the pies for at least 15 minutes to get the pastry very cold. Heat the oil in a wok or a deep pot. Being very careful, drop a small piece of puff pastry into the oil. If it sizzles and

rises to the top within 5 seconds, then the oil is hot enough. Fry the pies, two at a time, for 5-7 minutes, or until golden, and gently flipping them for full coverage.

- Remove from oil with a slotted spoon and leave to drain on some kitchen towel/ paper.
- To make the coating, simply mix together all ingredients and while the pies are still warm, coat them generously in the cinnamon sugar. Serve immediately.