

Miele

Green apple with sorrel

By Michael Meredith

15 minutes

Preparation time

1 hour 55 minutes

Cooking time

4 serves

Serves



INGREDIENTS

- 250 g green apples
- 1 tbsp caster sugar
- Juice of ½ lemon
- 50 g sorrel, thinly sliced
- Lemon oil
- Salt to taste

METHOD

1. Thinly slice the apples with the skin on.
2. In a saucepan add the apples, sugar and lemon juice, cover and bring to boil on high heat, induction setting 8, then reduce the heat to low, induction setting 3 and cook until soft, approximately 15-20 minutes.
3. Blend until completely smooth.
4. Spread the mixture onto a silicone mat or grease proof paper about 2mm thickness and place on a perforated baking tray.
5. Dehydrate in the oven on Fan Plus at 65°C with the Crisp function on for 1 hour 30 minutes.
6. Remove dried apple from the silicon mat, cut into strips and roll up, drizzle with lemon oil a pinch of salt and finish with fine cut strips of sorrel.