

Baked Apples with Lemon and Vanilla Sauce

500 g (1 lb) dessert apples, Cox's, Russet or Braeburn
75 g (3 oz) any type of jam
50 g (2 oz) ground walnuts
50 g (2 oz) unsalted butter
Unsalted butter for Remoska

Vanilla Sauce

500 ml (1 pt) milk (or half double cream, half milk)
3 egg yolks
1 tsp vanilla sugar
2 heaped tbsp caster sugar
1 heaped tbsp sifted plain flour
1 tbsp lemon juice
Grated lemon rind

Core and peel apples, fill with jam mixed with ground walnuts, brush with melted butter. Place in buttered Remoska and bake approx 30 minutes.

Meanwhile, combine milk, egg yolks, vanilla and caster sugar, plain flour and a drop of lemon juice in a pan, slowly bring to simmering point and boil, stirring constantly until sauce thickens. Remove from heat and continue stirring until sauce cools down, then whisk in a tablespoon of lemon zest and the lemon juice. Do not add lemon zest and juice to hot sauce, or it will curdle.

When serving pour the sauce around the baked apples.

Milena's tip

Bramleys are not suitable for this recipe.

