

Southwell

Galette

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75g (3oz) shelled hazelnuts
100g (4oz) plain wholemeal flour
grated rinds of 1 small orange and lemon
75g (3oz) butter
450g (1lb) Bramley apples
2 tbsp sultanas
1 tbsp icing sugar
50g (2oz) castor sugar
1 tbsp apricot jam
2 tbsp currants
125ml (1/4 pt) whipping cream

Chop most of nuts finely, but reserve a few whole for decoration. Cream together butter and sugar until light and fluffy. Mix in flour

and chopped nuts. Form into a ball and chill for 30 minutes. Peel, core and slice apples. Place apples, rinds and jam in pan. Cover. Cook over low heat until soft. Add dried fruit. Simmer three minutes. Cool. Divide pastry into two. Roll each piece into a 9" circle. Place on lightly floured baking sheet and bake for 10 minutes 375° F, 190° C, Gas Mark 5. Cut one circle into 8 pieces. Then cool both halves on a wire rack. Place complete round on flat serving plate. Spread with apple mixture. Arrange cut portions on top. Dust with icing sugar. Decorate with whipped cream and whole hazelnuts.