

MARCH
18



INSPIRED BY FRUIT..... (TORTA DI MELE)

Ingredients

- ▶ 3 Large Apples
- ▶ 1 unwaxed lemon
- ▶ 3 large free-range eggs
- ▶ 150g Sugar
- ▶ 80g butter
- ▶ 300g self-raising flour

Served with:

- fresh cream, ice cream

Directions

- Zest lemon, squeeze 1/2 juice into medium bowl, 1/2 into smaller bowl
- Peel/Core all apples.
- Finely slice 1/2 an apple for decoration
- Finely chop all apples into medium bowl
- Melt butter in saucepan and cool
- Crack eggs into bowl with zest, add sugar and whisk until light/fluffy.

- Add butter, fold in the flour then apple
- Add to cases, decorate with apple and cook for 20mins at 180degrees

**MADE BY
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