

Special treat

The trick is
in the topping...

Serves

4

Prep Time

20
mins

Cook Time

30
mins

Garth McColgan

Barm Brack with Apple, Custard and Candied Orange

Ingredients (serves 4)

4 Jona Gold red apples, sliced ½cm thickness	4 thick slices Barm Brack ready-to-go custard
100g raisins	100ml cream, lightly whipped
2tbsp brown sugar	1 orange
50g butter	300g caster sugar
½ vanilla pod	100ml water
Squeeze of lemon juice	

Method

1. Peel the orange, leaving some of the white pith with the skin. Cut into ½cm strips.
2. Put the orange in a pan and cover with cold water. Bring to a boil and boil for two minutes. Drain and repeat this process twice more.
3. Melt the sugar with the water over a gentle heat until it reaches about 120°C. (It must not start to go brown in colour.)
4. Add the slices of orange peel and simmer for 30 minutes. (Do not stir at all, or it will crystallise.)
5. Strain off the syrup and dust the peels with caster sugar. Leave to cool; spread out on greaseproof paper.
6. Meanwhile, put the apples in a frying pan with the butter, raisins, brown sugar, vanilla and lemon juice over a medium heat. I like to put in some quartered shallots here too. They work very well. Cook for about ten minutes, stirring occasionally.
7. Toast the brack and butter it. Sprinkle a little brown sugar on each slice and top with the apple mixture.
8. Drizzle some custard and a little cream on top and garnish with the candied orange peel.



Barm Brack
99c EACH
454g, €2.18 per kg

Caster Sugar
€1.29 EACH
1kg, €1.29 per kg

Light Brown Soft Sugar
99c EACH
500g, €1.98 per kg

Pure Irish Butter
€1.79 EACH
454g, €3.94 per kg

Custard
65c EACH
475g, €1.37 per kg

Fresh Cream
€1.19 EACH
250ml, €4.76 per litre

Apples
See in store for price*

Oranges
See in store for price*

Lemons
See in store for price*

Raisins
€1.79 EACH
500g, €3.58 per kg

Vanilla Pod
99c EACH
2g, €4.95 per kg

*Fresh produce prices can vary. Offers available for a limited time only, subject to availability.