

Crab Apple & Rosehip Tart

I've been wanting to do something with the amount of crab apples and rosehips I've passed on the canal so I thought I'd have a go at a tart. I bought a ready-made base just in case it turned out awful, but... It was delicious! 😊

Gather enough crab apples to fill your base - halve them and remove the core (I used some sugar tongs and they were brilliant).



A small handful of rosehips - ends trimmed and halved then scoop out the seeds and as much of the little hairs as you can (fingernail worked best 😊)



40g of butter and three tablespoons of sugar in a small pan. Heat and stir until sugar dissolves and it goes a light caramel colour. Add and stir in the apples and rosehips. Cover and heat on low for 3 - 5 mins (perhaps a bit longer if the apples aren't too sweet). Empty into tart case and leave to set.



Mmmmmmmmmmm 😊

Rosemary Sharman NB James Arthur

PS Apples and crab apples are the same. If it's under 2" it's a crab apple, if it's over - it's an apple. Some crab apples are quite tart but the orange coloured ones I used were just right 😊