

**Miele**

# Cucumber, candied walnut and apple jelly

By Shannon Bennett

**50 minutes**

**15 minutes**

**20**

Serves



## INGREDIENTS

4 continental cucumbers

### Macadamia Puree

550g macadamia nuts, roasted

250ml warm water

Murray River Sea Salt to taste

### Apple Jelly

250ml apple juice

2 sheets gold leaf gelatine, soaked in cold water

## **METHOD**

### **Apple Jelly**

1. Bring 125ml apple juice to just below boiling on medium heat, Induction setting 6.
2. Remove from heat and add soaked and drained gelatine sheets into the hot apple juice.
3. Add the remaining apple juice and set in a small rectangular container and refrigerate until set.

### **Cucumber Cups**

1. Cut the cucumber into 2.5cm lengths.
2. Remove the skin of the cucumber pieces by using a 3.5cm round cutter.
3. Scoop out the centre of the cucumber by using a 2.5cm Parisian scoop, ensuring you don't pierce the bottom of the cups.

### **Candied Walnuts**

1. Blanch the walnuts in boiling water for 30 seconds.
2. Drain walnuts on paper towel until completely dry and toss lightly in sugar.
3. Bring oil to 160°C on high heat, Induction setting 7-8 and fry walnuts for 2-3 minutes until golden brown and crisp.
4. Drain on cooling rack and set aside to cool to room temperature. Store in an airtight container until required.

### **Macadamia Puree**

1. Process the macadamia nuts in a food processor until a paste is formed.
2. Gradually add warm water until thick and creamy consistency.
3. Season to taste with salt and spoon the puree into cucumber cups until just below the top, leaving room for the apple jelly.

### **To Serve**

1. Top each of the cups with half a candied walnut, spoon one teaspoon of apple jelly on top of the walnut and serve immediately.

### **Note**

- A teaspoon can be used in replace of a Parisian scoop to remove the centre of the cucumber.