

**Miele**

# Green apple with sorrel

By Michael Meredith

**15 minutes**

Preparation time

**1 hour 55 minutes**

Cooking time

**4**

Serves



## INGREDIENTS

250g green apples  
25g caster sugar  
Juice of ½ lemon  
50g sorrel  
Lemon oil  
Salt to taste

## METHOD

1. Thinly slice the apples with the skin on.
2. In a saucepan add the apples, sugar and lemon juice, cover and bring to boil on high heat, induction setting 8, then reduce the heat to low, induction setting 3 and cook until soft, approximately 15-20 minutes.
3. Blend until completely smooth.
4. Spread the mixture onto a silicone mat or grease proof paper about 2mm thickness and place on a perforated baking tray.
5. Dehydrate in the oven on Fan Plus at 65°C with the Crisp function on for 1 hour 30 minutes.
6. Once the apple has dried, cut into strips and roll up, drizzle with lemon oil a pinch of salt and finish with fine cut strips of sorrel.