

**HEREFORDSHIRE APPLE CHARLOTTE with APRICOT SAUCE**

**serves 4**

**Ingredient**      1 kg (2lbs) cooking apples  
                         1 strip of rind lemon  
                         2 cups fresh breadcrumbs  
                         100g (4oz) butter

*sauce*      4 tbs apricot jam  
                                            200ml (7 fl oz) water  
                                            1 lemon  
                                            1 tsp arrowroot

**Method**            Peel, core and slice the apples. Put a tiny bit of butter in a saucepan add the apples. Cover with a butter paper and cook over a low heat until you have a dry-ish purée. Remove the lemon rind.

                         Butter 6 individual pudding moulds. Melt the remaining butter in a frying pan and toast the crumbs until golden.

                         Fill the moulds with alternate layers of crumbs and apple purée, starting and ending with the crumbs. Bake for 15-20 minutes at 190C (375F, gas 5) or on the bottom shelf of the Aga ROASTING OVEN.

                         To make the sauce, put the jam, lemon rind and juice and water in a saucepan. Boil to thicken then pour through a strainer or blend.

                         Leave the puddings for 5 minutes or so before turning out.  
                         Serve with the sauce.