



JAFFLES WITH JOYA® APPLE

Makes 4 jaffles



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INGREDIENTS:

- butter for spreading
- 8 slices brown bread
- 2-3 JOYA® Apples in the skin, cut in thin wedges
- 60 ml (¼ cup) cranberry sauce
- 125 g camembert cheese, sliced
- 4 sprigs rosemary, leaves stripped from the stems

METHOD:

1. Butter one side of each slice of bread. Sandwich 2 slices of bread with the buttered sides together.
2. Place half of the apple on top of the 4 sandwiches. Top with cheese, cranberry sauce and a few rosemary leaves.
3. Pack the remaining apple wedges on top and close the sandwiches, buttered sides out.
4. To cook: place a sandwich in a jaffle iron and close it. Trim any excess edges of bread. Place the jaffle iron over medium coals for 4-6 minutes or until the bread is golden brown and the cheese has melted. Flip the jaffle iron during the cooking time, to cook evenly and prevent burning.
5. Carefully remove the jaffle and keep warm, while making the rest. Serve warm as part of a braai or as a light meal.

**FIRM
SWEET
CRUNCHY
APPLE**

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