

WEBB'S FRUIT

QUALITY IN EVERY BITE

EST 1914

CROWNELL - CENTRAL OTAGO

GRANNY WEBB'S

## Apricot Recipes



### APRICOT CHEESECAKE

#### Crumb case:

250g sweet biscuits

90g melted butter

Crush biscuits and place in bowl, pour over melted butter, mix well. Press on to base and sides of a chilled spring form tin. Chill until ready for use.

#### Filling:

3 rounded tsp gelatine

Juice of 1 lemon

360g cream cheese

300ml cream

¼ cup hot water

450g apricot halves

1½ tbsp castor sugar

1 tbsp icing sugar

Dissolve gelatine and castor sugar in hot water. Puree apricots and syrup. Add dissolved gelatine. Blend fruit mixture with beaten cream cheese and juice of lemon. Whip cream adding icing sugar. Mix into the fruit and cheese mixture. Spoon into the chilled crumb case. Decorate.

### APRICOT SAUCE

3kgs apricots

1 tbsp ground cloves

1½ kg sugar

6 tsp salt

6 cups vinegar

1 tbsp ginger

Boil together 1 hour, strain and bottle when cold. You haven't lived until you've had apricot sauce on BBQ sausages or meats, or poured over ice cream.



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## APRICOT & WALNUT CHUTNEY

2.5kg apricots	2 tsp salt
1.5kg onions	1 tsp cinnamon
500g raisins	2 tsp tumeric
1kg brown sugar	100g shelled, rough chopped walnuts
1.2L white vinegar	2 lemons & 2 oranges grated rind & juice
2 tsp mustard seed	
1 tsp chilli powder	

Put all in a pan except walnuts. Simmer until pulpy. Stir in walnuts. Bottle in usual way.

## APRICOT JAM

3kg apricots	3kg sugar
1 breakfast cup water	

Split and stone and cut up apricots. Put into pan with water. Cook slowly until fruit pulped. Add sugar, boil rapidly 15 to 20 minutes. Test, bottle and cover.

**Tip from Granny Ainsley Webb:** For those of you who live in warm climates here's a way to enjoy apricot jam year round. Instead of bottling, spoon into an ice cream container, pop on the lid and place in the freezer. Simply spoon out a quantity as and when you need it. It doesn't freeze, and it's good to go.

## DIY OVEN-DRIED APRICOTS

Drying intensifies that apricot flavour making for a wonderful snack or chopped up and combined into a salad or sprinkled over breakfast cereal. Soaking plumps up dried apricots for an altogether different eating sensation.

1. Halve ripe apricots, remove stone & press inside out. Don't remove skin.
2. To retain colour when dried place in colander over boiling water for 5 mins. Plunge colander into iced water. Drain, remove fruit & gently pat dry.
3. Place apricots on oven or baking tray skin side down on baking paper and put into oven preheated to 60C.
4. Dry for 12 hours using a wooden spoon to prop open the oven door to allow steam to escape.
5. When cooled, place dried apricots (should be pliable) into preserving jar and fill to top to displace as much air as possible. Store in cool, dry place.

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WHEREVER IN NZ YOU ARE**

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