



Apple-licious

**DINNER
PARTY**

WITH CHEF JILLIAN HILLIER

PRESENTED BY:

ONTARIO APPLE GROWERS X PRODUCE MADE SIMPLE

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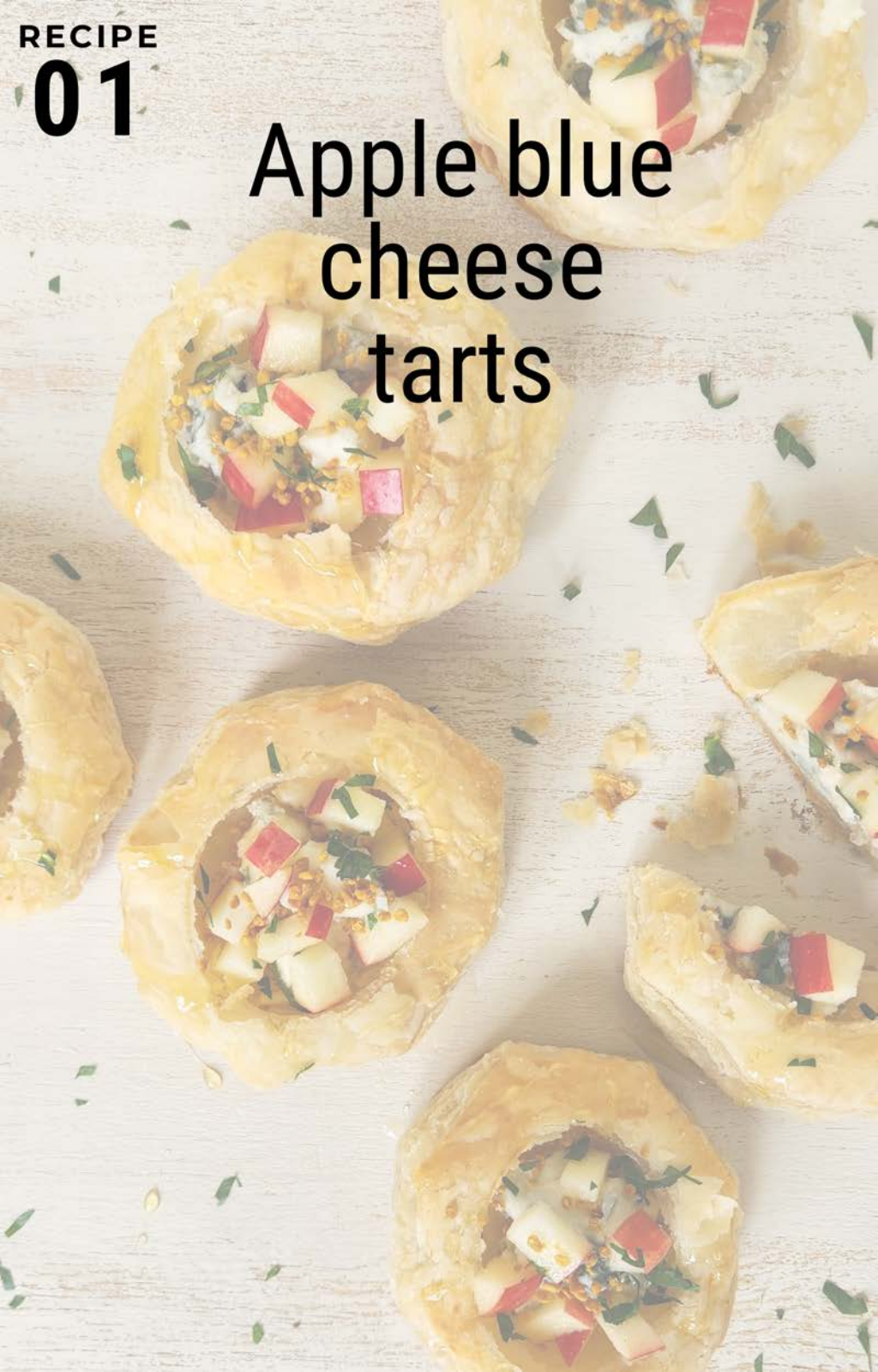
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Sparkling Apple
Sangria

RECIPE

01

Apple blue cheese tarts



01

Apple blue cheese tarts

Serves 4-6 as an appetizer

INGREDIENTS

- 6 store-bought frozen patty shells or mini tart shells
- 180g blue cheese, crumbled
- 1 crispin apple, cut into ¼ inch cubes
- Honey
- Parsley or chives, finely chopped, for garnish
- Bee pollen, optional
- Toasted walnuts, optional



Apple blue cheese tarts

INSTRUCTIONS

- Bake shells according to package directions.
- If using patty shells, they will puff up during baking. After removing them from the oven use the back of a spoon to push the centre of the shell down a bit to create a hole for the fillings.
- While the shells are still warm, divide the crumbled blue cheese and the diced apples among the tart shells. Drizzle with honey and top with parsley, bee pollen and toasted walnuts, if desired. Best served warm.
- Notes: These lend well to reheating in the oven. Reheat in the oven at 350F for 5-8 minutes, just until warm.



RECIPE

02

Apple Fennel Slaw



Apple Fennel Slaw

Serves 4 as a side dish

INGREDIENTS

- 1 small fennel bulb, core removed & discarded, thinly sliced & fronds reserved
- 1 cortland apple, thinly sliced
- ½ small red onion, thinly sliced
- ¼ cup fresh mint leaves, torn into small pieces

Dressing

- ½ cup mayo
- 1 tbsp apple cider vinegar
- ½ lemon, juiced
- 1 tsp honey
- Salt & pepper, to taste



Apple Fennel Slaw

INSTRUCTIONS

- In the bottom of a large bowl whisk together the dressing ingredients. Add remaining salad ingredients to the dressing including the fennel fronds and mint leaves. Toss to combine and serve immediately.
- Notes: Salad dressing can be made a day ahead of time and stored in an airtight container in the fridge.



RECIPE

03

Apple Gruyere Bites



Apple Gruyere Bites

Serves 4-6 as an appetizer

INGREDIENTS

- 180g gruyere cheese, cut into 1 inch cubes
- 1 honeycrisp apple, cut into 1 inch cubes
- Fresh mint leaves
- Honey, for serving

To Assemble

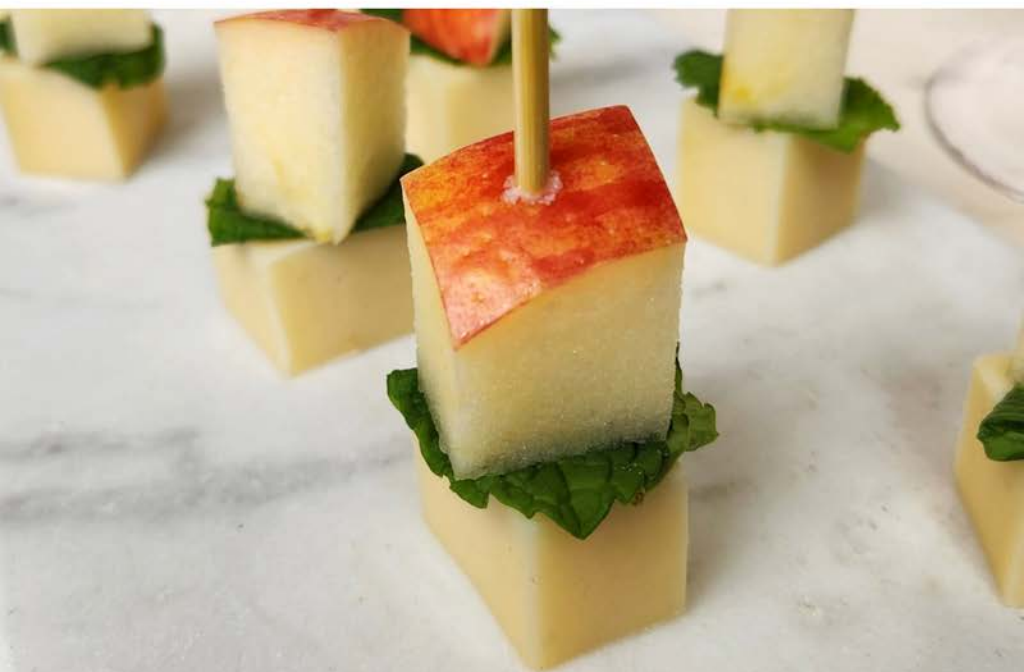
- Toothpicks



Apple Gruyere Bites

INSTRUCTIONS

- Thread an apple cube onto a toothpick, skin side up, followed by 1 mint leaf and gruyere cube. Repeat with remaining ingredients. Serve with a small bowl of honey on the side, for dipping.



RECIPE

04

Poached Apples with Vanilla Coconut Cream



Poached Apples with Vanilla Coconut Cream

Serves 4

INGREDIENTS

- 3-4 cups apple cider or apple juice
- 1 cinnamon stick
- 2 inch piece of ginger, sliced
- 4 golden delicious apples, peeled, halved & cored
- ½ cup toasted & chopped nuts (walnuts, almonds or pecans)

Vanilla Coconut Cream:

- 1 can coconut cream (or full fat coconut milk), refrigerated overnight
- 1 tsp vanilla extract
- 2 tsp sugar



Poached Apples with Vanilla Coconut Cream

INSTRUCTIONS

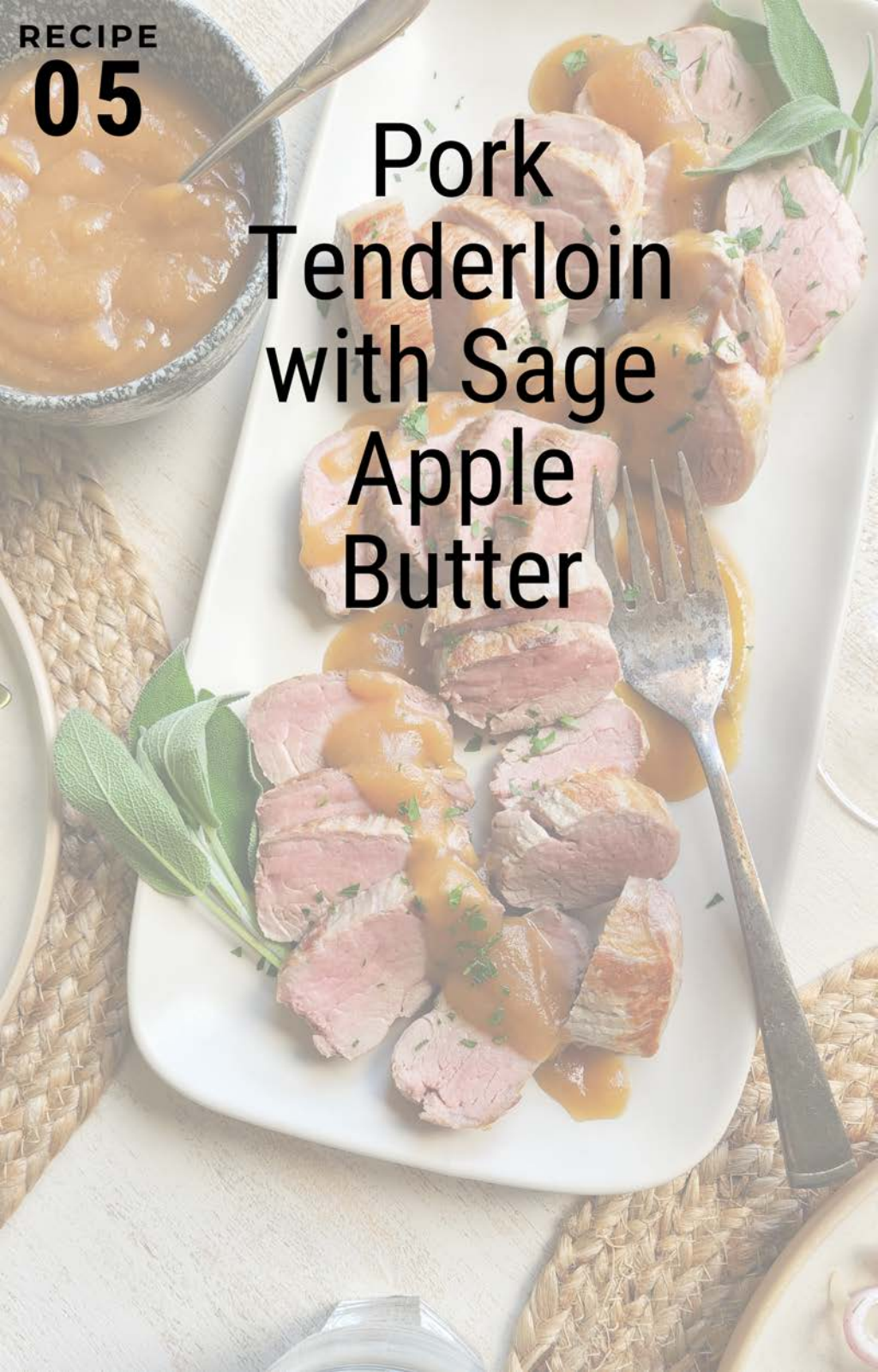
- Add apple cider, cinnamon stick and ginger to a large pot and bring to a boil. Once boiling add the apples to the pot, cover and cook for 8 minutes over medium heat.
- While the apples are poaching, remove the can of coconut cream from the fridge. Scoop the hardened coconut cream from the can (save the liquid for another use) and place in a large bowl. Add the vanilla and sugar to the bowl and whip with a hand blender until creamy and fluffy.
- When the apples are finished cooking, use a slotted spoon to transfer 2 apple halves to each dessert bowl. Spoon vanilla coconut cream over the apples, top with toasted nuts and a sprinkle of ground cinnamon. Serve immediately.
- Notes: The coconut cream doesn't stay fluffy once it's been whipped, it will melt back into a liquid at room temperature and harden in the fridge. This recipe is best made and served right away.



RECIPE

05

Pork Tenderloin with Sage Apple Butter



Pork Tenderloin with Sage Apple Butter

Serves 4 as a main dish

INGREDIENTS

- 2 pork tenderloins, approx. 1 lb each
- Salt & pepper to taste
- 1 tbsp grapeseed or canola oil

Sage Apple Butter:

- 5 Golden delicious apples, approx. 2 lbs total, peeled, cored & quartered
- 1/2 cup apple cider vinegar
- 1 cup apple cider, apple juice or water
- 3-4 tbsp brown sugar, depending on how sweet you like it
- ¾ tsp dried sage
- ¼ tsp ground cinnamon



Pork Tenderloin with Sage Apple Butter

INSTRUCTIONS

- Add apples, apple cider vinegar and apple cider to a large pot over high heat and bring to a boil. Once boiling, cover, turn down to a simmer and cook for 20 minutes.
- Turn off the heat and use an immersion blender to blend until smooth. Alternatively you can transfer the apples and liquid to an upright blender, blend until smooth and return the smooth mixture to the pot. Stir in brown sugar, dried sage and cinnamon. Bring mixture to a simmer over medium heat. Turn down and simmer gently for 45 minutes to 1 hr, until mixture has reduced and thickened. Turn off the heat and set aside.
- Preheat the oven to 425F. Pat the pork tenderloins dry with a paper towel and season with salt and pepper. Set a large ovenproof skillet over medium-high heat. Once the pan is hot add the oil. When the oil shimmers, carefully place the tenderloins into the pan and sear on each side for 2 minutes. Once the tenderloins are seared, transfer the skillet to the preheated oven and cook for 10 minutes. Remove the skillet from the oven and transfer the tenderloins to a cutting board and rest, covered, for 8 minutes. Cut the tenderloins into 1 inch thick rounds and arrange on a serving platter. Spoon sage apple butter on top and serve the remaining apple butter at the table.
- Notes: The apple butter can be made up to 5 days in advance. Cool it completely before storing in an airtight jar or container in the fridge.



RECIPE

06

Sparkling Apple Sangria



Sparkling Apple Sangria

Serves 6

INGREDIENTS

- 2 ambrosia apples, cut into 1 inch cubes
- 1 lemon, sliced
- 2 cinnamon sticks
- 2 sprigs of fresh mint + more for garnish
- ½ cup orange liqueur or brandy
- 1 L apple cider
- 1 750ml bottle sparkling wine



INSTRUCTIONS

- Add apples, sliced lemon, cinnamon sticks, mint, orange liqueur and apple cider to a large pitcher and stir to combine. Cover and refrigerate for at least 4 hours or overnight.
- When ready to serve, remove the sprigs of mint from the pitcher and discard. Fill wine glasses halfway with the sangria, top each glass with sparkling wine and garnish with fresh mint leaves and serve.

