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Sweet and Spicy Apple Pastry Rosettes

This beguiling take on a popular pastry treat is inspired by the sweet and peppery flavors of East and West African spiced teas. The sweetness of the apples balances the lingering heat supplied by Scotch bonnet chilis; if you can't find them, use African or Thai bird's eye chilis instead.

Spice Ideas

Substitute a different pungent spice for the heat of chilis; try black pepper for floral woodiness, or Sichuan pepper for a tingling citrusy heat. Experiment with the spiced tea flavors by introducing other sweet and warming spices, such as allspice and nutmeg. Introduce toasted, nutty, smoky notes by adding dried chili flakes to the apricot jam in place of fresh Scotch bonnet chili.

Makes 6 pastries

Prep time 30 minutes

Cooking time 35-40 mins

13 oz (375 g) sheet ready-rolled puff pastry

2 red apples, such as Empire, Jazz, or Pink Lady

juice of $\frac{1}{2}$ lemon

3 tbsp apricot jam

$\frac{1}{2}$ Scotch bonnet chili, seeded and thinly sliced

1 tsp grated fresh ginger

$\frac{1}{2}$ **tsp** ground cinnamon

$\frac{1}{4}$ **tsp** ground cloves

$\frac{1}{4}$ **tsp** ground grains of paradise

$\frac{1}{4}$ **tsp** ground cardamom seeds

butter, for greasing

1. Remove the puff pastry from the freezer or fridge and allow it to thaw or come to room temperature, so that it is pliable. Preheat the oven to 410°F (210°C).
2. Cut the apples in half and remove the cores. Cut each half into $\frac{1}{8}$ in (3mm) thick, half moon-shaped slices.
3. Put the apple slices in a saucepan with the lemon juice, cover with water, bring to a boil, and simmer gently for 2–3 minutes until the slices are just soft enough to roll up. Drain and dry the slices, then set them aside to cool. Alternatively, place the apple slices in a microwave-safe bowl with the lemon juice and 2 tablespoons of water. Cover with cling film and pierce a hole to let the steam escape. Heat for 2–3 minutes on high, until the slices are softened.
4. Place the apricot jam with the chili and spices in a small saucepan, and heat gently until melted.
5. On a lightly floured surface, roll out the pastry into a rectangle measuring about 12 x 14in (30 x 36cm). Slice the dough lengthways into six equal strips.
6. Spread the spiced jam over each strip. Arrange the apple slices lengthways along each strip, overlapping a little, with the skin side of the slices slightly extending beyond the top edge of the strip.
7. Fold the bottom edge of each strip up to meet the top edge. Now roll up the strips to make rose shapes, taking care to keep the apple slices in place.
8. Grease a cupcake tin with butter and place the roses in the holes. Bake for 35–40 minutes until crisp and golden. Serve immediately.



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