

Apple, rhubarb & ginger filo scrunch

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Flaky filo wrapped around sweet, tart ginger-steeped fruits - too easy!

Ingredients

- 3 Jazz™ apples, cut into chunks
- 4 sticks of [rhubarb](#), cut into 2cm segments
- Zest and juice of 1 orange
- 2 tbsp dark brown sugar
- ½ tsp allspice*
- 2cm knob of ginger, grated
- 5 sheets of filo pastry, defrosted
- 2 tbsp ghee, melted**
- 1 egg, whisked
- To serve, icing sugar and ice-cream or yoghurt

Method

Preheat the oven to 180°C.

In a large mixing bowl, place the Jazz™ apples, rhubarb, zest and juice of the orange, dark brown sugar, allspice and ginger. Stir to combine and set aside to steep while you prepare the filo.

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Lay out the filo pastry rectangles, keep it covered with a damp tea towel to prevent drying out. Gently grab one of the sheets of filo and lay on the bench. Brush with melted ghee, top with another sheet of filo. Brush the sheet of filo with more ghee and repeat the layering until all sheets have been used. Brush the top sheet with ghee. Cut the filo in half widthways to create two squares.

Use a slotted spoon to place the drained apple and rhubarb mixture onto the middle of each of the squares of filo. Starting at one end, scrunch the filo into a circle and brush with extra ghee to hold in place.

Brush an oven tray with a little ghee and place the two tarts onto the tray and bake in the oven for 10 mins. Remove from the oven and brush with the whisked egg. Return to the oven and continue to bake for a further 10 to 15 mins or until golden brown and the fruit has softened.

Serve with sifted icing sugar and ice-cream or yoghurt.

Prep Time: 10-15mins

Cook Time: 15-20mins

*you can substitute the allspice with cinnamon or nutmeg

** ghee is a type of clarified butter available in the Indian section of the supermarket. As it doesn't have any milk solids, it won't burn as easily like butter. Perfect for using on filo pastry.

Recipe from [Jazz Apples](#).

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