

# QUICK BLACKBERRY AND APPLE COMPOSITE ON WARM MULTI-SEED ROLLS



TAKES APPROX  
**SERVES 4**  
30 MINUTES

## INGREDIENTS

1 pack Paul Hollywood Ready To Bake Multi-Seed Rolls  
2 eating apples, peeled, cored and chopped  
2 tbsp brown sugar  
2 tbsp flaked almonds  
2-3 pieces of lemon peel

150g blackberries, washed  
1 pear, peeled, cored and chopped  
1 tsp vanilla extract  
4 tbsp thick Greek yogurt  
Runny honey

## METHOD

1. Add the chopped apples to a large saucepan with 2-3 tbsp water and the brown sugar. Pop on the lid and cook over medium high heat for about 5 minutes until just starting to soften (the time will depend on the type of apples you are using but don't fully cook them at this point!).
2. Toast the almonds in a small frying pan over medium heat for a couple of minutes until light golden brown. Watch them carefully so they don't burn, then tip onto a plate to cool.
3. Preheat the oven to 200°C fan and cook the multi-seed rolls according to the pack instructions.
4. Use a speed peeler or small knife to remove 2 or 3 large strips of lemon peel and add to the pan along with the blackberries, pear and vanilla extract. Cook for another 5-10 minutes, removing the lid for the last 5 minutes or so to allow the compote to reduce and thicken.



## METHOD CONT...

5. Taste the compote and add a little more sugar or a splash of lemon juice if you like.  
Remove the peel and discard.
6. Allow the multi-seed rolls to cool for a few minutes then cut in half and place onto a board.  
Spread a spoonful of yogurt over both top and bottom halves then add some compote.  
Drizzle over a little honey and scatter over a few flaked almonds then serve while still warm.

Any leftover compote can be stored in the fridge for a couple of days and may be eaten cold or warmed up.

A golden, cursive signature of Paul Hollywood, written in a fluid, handwritten style.