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Apple Canapés

Ingredients:

Apples: Washington Red Delicious One
packet of canapés

One bowl of sprouts

For seasoning:

Salt, red chilli powder, pepper, mint leaves, chat masala
Juice from one lemon

One packet of zero size Mumbaiiya sev (bhujia)

Method:

1. Heat the oil on the low flame & fry the canapés.
2. Keep the canapés aside on a napkin.
3. *For the Stuffing:*

Moong dal sprouts, Washington Red Delicious apples, lemon juice,
salt, chaat masala, red chilli powder (for seasoning).

Mix all ingredients in the bowl and stuff the canapés with this mixture &
garnish with Mumbaiiya sev & fresh mint leaves.



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Apple Rasmalai

Ingredients:

Apples: Washington Fuji Apples
One liter full fat milk
Two fifty grams small spongy rasgulla
Green cardamom powder
Unsalted pistachios
Saffron

Method:

1. Boil the milk in a utensil (preferably, heavy bottomed) till it is reduced to half.
2. Pour it in a mixture of grated Washington Fuji apples, saffron, sugar, cardamom powder, pistachios.
3. Let it cool down and then blend the mixture for 10 seconds.
4. Pour it in the glass bowl and refrigerate.
5. Put the small rasgullas in hot water to remove the excess sugar. Squeeze them and dip it in cold milk mixture.
6. Garnish it with pistachios and serve chilled.



Apple Samosas

Ingredients:

Apple: Washington Granny Smith
One packet refined flour
One packet semolina
Canola oil
Brown sugar
Chironji (dry fruit)
Black salt
Almonds
Cashews
Carom seeds
Cinnamon powder
Clarified butter
Tamarind sauce



Method:

1. Make a dough with refined four, semolina, clarified butter and carom seeds. Rest it for 15 minutes in muslin cloth.
2. Heat up the oil in a pan. Make small puris from the dough prepared as above, cool it and blend the mixture for 10 seconds.
3. *For the Stuffing:*
Finely chopped Washington Granny Smith apples, brown sugar, cashews, almonds and black salt.
4. Mix them all and stuff in the puris prepared and give them the shape of a samosa.
5. Fry them in canola oil on low flame till they turn golden brown. Soak them on tissue papers to remove the excess oil.
6. Serve hot with tamarind sauce.

Recipes and photographs courtesy of [Washington Apple Commission](#)