



# Savoury apple sauce



<b>Equipment:</b>	<b>Ingredients</b>
Saucepan with lid Stick blender Stirring spoon or spatula Serving dishes	2 tsp extra virgin olive oil 1 small brown onion, finely chopped 1 garlic clove, crushed 2 - 3 apples, peeled, cored, and chopped 2 tbsp lemon juice 4 fresh sage leaves 1 tsp mustard

## Method:

### Remember to clean up your workstation as you go

1. Heat a medium saucepan over medium heat, with 1/2 teaspoon water.
2. When the water is completely evaporated, add the oil and the onion. Cook, stirring, for 5 minutes or until softened.
3. Add the garlic and stir for one minute.
4. Add apple, lemon juice and 1/4 cup cold water. Bring to the boil.
5. Reduce heat to low. Cook, covered, for 12 to 15 minutes or until apple softens. This might happen quickly or slowly depending on the variety of apple and how finely they were chopped.
6. Add the sage and mustard.
7. Using a stick blender, blend until smooth, adding water to thin, if necessary.
8. Place into serving dishes.