

HOT FRUIT SALAD for 60

Ingredients:	Equipment:
<ul style="list-style-type: none">• 1kg dried apricots• 1kg dates• 3kg grapes• 70 apples and/or pears• juice and grated rind of 3 lemons• 500g sultanas• 500g brown sugar• 1 lit orange juice• 30g (3 tablespoons) cinnamon• 120g slivered almonds	<ul style="list-style-type: none">• Oven• Baking dish• Knives• Chopping boards• Grater

Method

1. Soak apricots for at least 30 mins in hot water.
2. Chop dates into small pieces.
3. Separate grapes from their stems.
4. Cut into apples and pears into bite-sized pieces, and sprinkle with the lemon juice.
5. Mix fruit and place in baking dish
6. Mix orange juice, lemon rind, brown sugar and cinnamon, and drizzle over fruit.
7. Sprinkle with almonds.
8. Bake until heated through and slightly softened.
9. Serve with custard