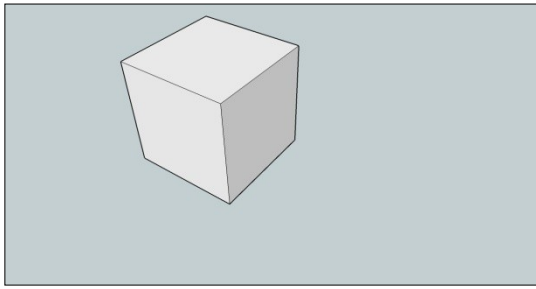


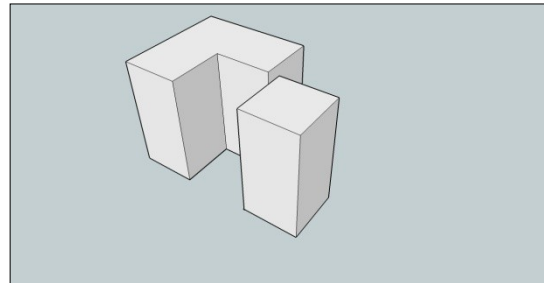
HOW TO FEATHER AN APPLE



First – take your apple.

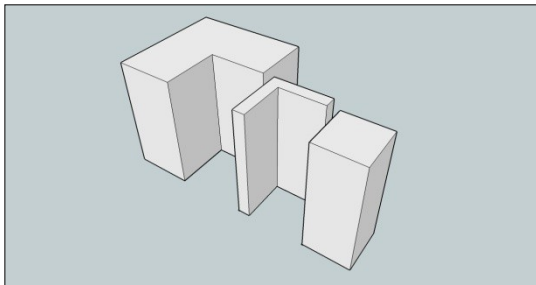
Yes, I know! Most apples are rather more spherical, but if you can get my software to do this with a sphere please let me know. I'd be equally keen to hear if you actually find a cuboid apple.

Anyway, you get the drift...



Next cut out a neat quarter –
that's the easy bit!

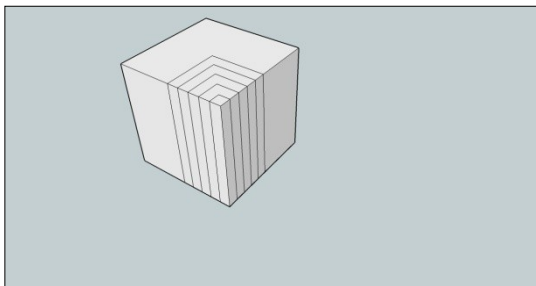
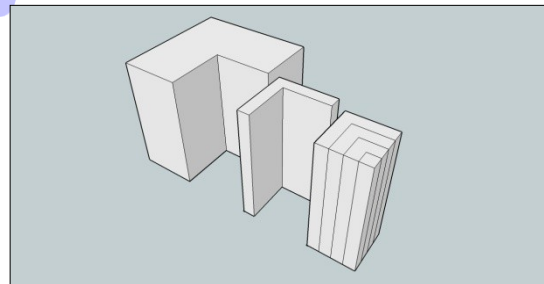
Now cut a slightly smaller quarter
from the first quarter.



From this point on in your knife skills are put to the test as the trick is to cut into the apple deeply enough to create a new segment, without cutting through the walls of the last one.

Keep cutting progressively smaller quarters,
taking care to keep them of a nice, even size.

As you cut dribble a little lemon juice over the cut
surfaces to stop discolouration.

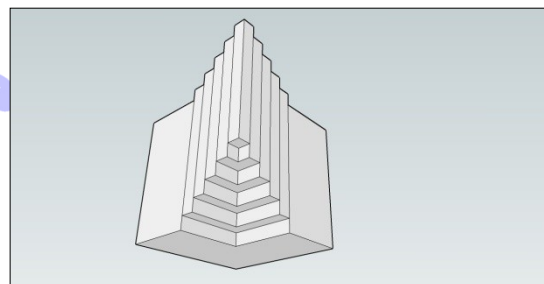


Reassemble your apple,
and give the pieces a little slither over each other
to evenly coat with lemon juice.

Finally push out each wedge by an even amount...
...and voila!

A beautiful addition to your cheeseboard.

All you have to do now is bask in the guaranteed
adulation, and try to resist the temptation to kill the
first of your guests who picks off a piece and eats it!



Some practise is required, but once mastered you'll be dashing them off in minutes. It does need someone old enough to wield a sharp knife so not really one for the kids but if you have a bored teenager skulking about the place it could be ideal. Tip—You may also want to cut a wedge from the bottom of the finished apple such that it can rest at a more artful angle on your board and display your work to best advantage.