



# VIENNESE APPLE CAKE

## QimiQ BENEFITS

- Quick and easy preparation
- 100% natural, contains no preservatives, additives or emulsifiers
- Shorter production times
- Saves time and resources



15



easy

## INGREDIENTS FOR 1 TARTE FORM, Ø 28 CM

### FOR THE PASTRY CASE

**1200 g** Fresh savoury shortcrust pastry

### FOR THE FILLING

**200 g** QimiQ Cream Base

**160 g** Sugar

**150 g** Apple juice

**1000 g** Apples, peeled , finely sliced

**130 g** Digestive biscuits

**100 g** Roasted hazelnuts, grated

**80 g** Raisins, soaked

**4 g** Cinnamon

**35 g** Rum

**25 g** Lemon juice

**1** Egg(s)

## METHOD

1. Preheat the oven to 175° C.
2. Line the greased tarte tin with pastry and blind bake.
3. For the filling, caramelize the sugar. Add the apple juice and QimiQ Sauce Base and reduce to a syrup consistency. Pour the mixture over the apples. Add the biscuit crumbs, nuts, raisins, cinnamon, rum and lemon juice and mix well.
4. Pour the filling into the baked pastry case and cover with the remaining pastry. Brush with egg and prick holes in the lid to allow steam to escape.
5. Bake in the hot oven for a further 40 minutes.