



# APPLE AND VANILLA SLICES WITH CINNAMON



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality



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easy

## INGREDIENTS FOR 6 PORTIONS

**300 g** Fresh sweet short crust pastry[Tante Fanny], 1 package

### FOR THE CREAM

**250 g** QimiQ Classic Vanilla, unchilled

**1** Apple, coarsely grated

**40 g** Sugar

**0.5** Lemon(s), squeezed

**pinch(es)** Cinnamon

**125 ml** Cream 36 % fat, whipped

### FOR THE EGG MERINGUE

**3** Egg white(s)

**100 g** Sugar

## METHOD

1. Pre-prepare the pastry according to the instructions on the packet. Bake and allow to cool.
2. Whisk QimiQ Classic Vanilla smooth. Add the apple, sugar, lemon juice and cinnamon and mix well.
3. Carefully fold in the whipped cream.
4. Spread the cream on the short crust pastry and chill for at least 4 hours (preferably over night).
5. Preheat oven to 220 °C.
6. Whisk the egg whites stiff and spread onto the apple slices. Bake until golden brown.