



APPLE AND CINNAMON CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Acid stable and does not curdle
- One bowl preparation



35



medium

INGREDIENTS FOR 10 PORTIONS

CRANBERRY COMPOTE

ALMOND JOCONDE

COCOA NIB TUILE

FOR THE APPLE CREAM

200 g QimiQ Whip Pastry Cream, chilled

300 g Green apple fruit puree

50 g Sugar

Cinnamon

FOR THE CARAMALISED APPLES

Lemon juice

50 g Butter

4 Apple(s), sour, peeled

Brown sugar

Cinnamon

METHOD

1. Make the cranberry compote, almond joconde and cocoa nib tuile and put to one side.
2. For the apple cream, lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is entirely incorporated (bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. For the caramelised apple, parisenne the apples using a melon baller. Melt the butter with the sugar and cinnamon. Add the apples and cook until tender.
4. To assemble the verrines, start with a layer of cranberry compote in the bottom of each glass. Top with following layers: almond joconde, apple cream, almond joconde, apple cream, caramelized parisienne apples and cocoa nib tuile.