



ENGLISH APPLE CAKE



QimiQ BENEFITS

- Bake stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation



25



easy

INGREDIENTS FOR 12 PORTIONS

FOR THE PASTRY

| | |
|---------------|----------------------------|
| 200 g | Flour |
| 100 g | Butter, softened |
| 1 | Egg(s) |
| 2 tbsp | Powdered sugar |
| 15 ml | Water, chilled |
| | Butter, for the baking tin |

FOR THE FILLING

| | |
|---------------|-------------------------------------|
| 250 g | QimiQ Cream Base |
| 100 g | Apple puree, tinned |
| 3 | Egg yolk(s) |
| 3 | Egg white(s) |
| 80 g | Sugar |
| 10 g | Flour |
| 500 g | Apple(s), peeled, cut into segments |
| 100 g | Apricot jam |
| 2 tbsp | Rum |
| 2 tbsp | Almond sticks |

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the pastry: knead the ingredients together to form a smooth pastry.
3. Wrap in tin foil and allow to chill for approx. 30 minutes.
4. Roll out the pastry and use to line the bottom and sides (approx. 3 cm high) of a greased cake tin.
5. For the filling: mix the QimiQ Sauce Base, stewed apple and egg yolks with a mixer.
6. Whisk the egg whites and sugar until stiff. Fold alternately into the QimiQ mixture with the flour.
7. Pour the filling onto the pastry and top with the apple slices.
8. Warm the apricot jam, add the rum and whisk smooth and use to brush the apples.
9. Sprinkle with the almonds and bake in the hot oven for approx. 40 minutes (cover with tin foil to prevent burning if necessary).