



# APPLE FRITTERS WITH CRANBERRY MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE MOUSSE

<b>125 g</b>	QimiQ Whip Pastry Cream, chilled
<b>125 g</b>	QimiQ Classic, chilled
<b>100 g</b>	Cranberry jam
<b>100 g</b>	Natural yoghurt
<b>40 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>0.5</b>	Lemon(s), juice only

### FOR THE APPLE RINGS

<b>250 g</b>	QimiQ Cream Base
<b>80 g</b>	Flour, plain
<b>2</b>	Egg yolk(s)
<b>0.5</b>	Lemon(s), juice only
<b>2</b>	Egg white(s)
<b>20 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>2</b>	Apple(s)
	Vegetable oil, to fry
	Sugar, to roll
	Cinnamon, to roll

## METHOD

1. For the cranberry mousse: lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved. Allow to chill.
3. For the apple rings: mix the QimiQ Cream Base with the flour, egg yolks and lemon juice until it becomes a smooth batter.
4. Whisk the egg whites with sugar and salt until stiff and fold into the batter.
5. Peel the apples, core and slice into rings. Dip the apple rings in the batter and slowly deep fry in hot oil until golden brown.
6. Roll in a mixture of cinnamon and sugar and serve with the cranberry mousse.