



APPLE FRITTERS WITH CRANBERRY ICE CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Deep freeze stable
- Bake stable
- Acid, heat and alcohol stable



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE ICE CREAM

| | |
|---------------|--------------------------|
| 250 g | QimiQ Classic, unchilled |
| 100 ml | Whipping cream 36 % fat |
| 100 g | Cranberry jam |
| 80 g | Natural yoghurt |
| 40 g | Sugar |
| 10 g | Vanilla sugar |
| 5 ml | Lemon juice |

FOR THE APPLE RINGS

| | |
|--------------------|-----------------------|
| 620 g | QimiQ Cream Base |
| 200 g | Flour, plain |
| 5 | Egg yolk(s) |
| 25 ml | Lemon juice |
| 5 | Egg white(s) |
| 100 g | Sugar |
| 1 pinch(es) | Salt |
| 5 | Apple(s) |
| | Vegetable oil, to fry |
| | Cinnamon, to roll |
| | Sugar, to roll |

METHOD

1. For the ice cream: whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients, mix well and pour into a Pacojet beaker.
3. Freeze at -22 °C for approx. 24 hours and pacotise.
4. For the apple rings: mix the QimiQ Sauce Base with the flour, egg yolks and lemon juice until it becomes a smooth batter.
5. Whisk the egg whites with sugar and salt until stiff and fold into the batter.
6. 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.
7. Roll in a mixture of cinnamon and sugar and serve with the cranberry ice cream.