



APPLE TARTE FLAMBÉE



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat
- Problem-free reheating possible



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easy

INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 28 CM Ø

270 g Puff pastry[Tante Fanny], 1 package

4 Apple(s)

1 Lemon(s), juice and finely grated zest

3 tbsp Sugar

FOR THE CREAM

250 g QimiQ Classic, unchilled

1 Egg(s)

2 tbsp Sugar

2 tbsp Calvados

2 tbsp Sugar

METHOD

1. Preheat the oven to 190° C (conventional oven).
2. Pre-prepare the puff pastry according to the instructions on the packet.
3. Peel, core and slice the apples. Add the lemon juice, lemon peel and sugar and mix well.
4. Roll out the puff pastry, and place in a spring bottomed cake tin lined with baking paper.
5. For the cream whisk QimiQ Classic smooth. Add the egg, sugar and Calvados and spread onto the puff pastry.
6. Arrange the sliced apple decoratively onto the cream and sprinkle with the sugar.
7. Bake in the hot oven for 20-30 minutes.