



APPLE CREAM FLAMBÉ



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Bake stable



15



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|--------------------|--------------------------|
| 250 g | QimiQ Classic, unchilled |
| 2 | Apple(s), finely diced |
| 1 pinch(es) | Vanilla sugar |
| 1 tsp | Calvados |
| 1 tbsp | Sugar |
| 250 ml | Whipping cream 36 % fat |
| 4 | Egg yolk(s) |
| 60 g | Sugar |
| 1 | Vanilla bean, pulp only |
| | Sugar, to caramelize |

METHOD

1. Preheat the oven to 120 °C (convection oven).
2. Steam the apple cubes. Add the Calvados, sugar and vanilla sugar and mix well. Divide the mixture into 2 and blend one half smooth.
3. Whisk the unchilled QimiQ Classic smooth. Add the blended apple, cream, egg yolks, sugar and vanilla pulp and mix well. Fold in the remaining unblended apple mixture. Pour into small oven proof dishes.
4. Place the dishes into a large roasting tray. Add hot water until the level reaches half way up the side of the dishes.
5. Place the tray onto the centre shelf of the oven and bake for approx. 40-45 minutes.
6. Allow the cream to cool. Sprinkle with sugar and caramelize with a mini blow torch, or under a hot grill.
7. Decorate with apple cubes if required and serve.