



APPLE GRATIN WITH MERINGUE TOPPING



QimiQ BENEFITS

- Quick and easy preparation
- Light and fluffy consistency
- Creamy indulgent taste with less fat
- Oven baked dishes remain moist for longer



20



easy

Tips

Decorate with cranberries.

INGREDIENTS FOR 4 PORTIONS

FOR THE CASSEROLE

| | |
|--------------------|-----------------------------------|
| 2 | Apple(s), peeled, cored, diced |
| 40 g | Raisins |
| 220 g | Brioche, or toasting bread, diced |
| 1 pinch(es) | Cinnamon |
| 1 pinch(es) | Cloves, ground |
| 125 ml | Apple juice |
| 100 g | Sugar |
| 40 g | Roasted almonds |

FOR THE GRATIN

| | |
|--------------|--|
| 250 g | QimiQ Cream Base |
| 250 g | QimiQ Classic Vanilla, unchilled |
| 1 | Egg yolk(s) |
| 0.5 | Lemon(s), juice and finely grated zest |

FOR THE MERINGUE

| | |
|-------------|--------------|
| 4 | Egg white(s) |
| 60 g | Sugar |

METHOD

1. Preheat the baking oven to 200 °C (conventional oven).
2. For the casserole: mix all the ingredients together well and place into a greased baking dish.
3. For the gratin: blend all the ingredients together until smooth and pour onto the apple mixture. Bake in the preheated oven for approx. 20 minutes.
4. For the meringue: whisk the egg whites with the sugar until stiff. Distribute onto the casserole and bake at 240 °C for another 5-10 minutes.