



VARIATION OF BAKED APPLE



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times
- Creamy indulgent taste with less fat
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Pastry remains crispy for longer



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE BAKED APPLE PUREE

- 500 g** Apple(s), cored
- 100 g** Sugar
- 80 g** Butter, cut into pieces
- 80 g** Hazelnuts
- Cinnamon
- 60 g** Raisins
- 0.5** Lemon(s), juice only
- 4 cl** Rum

FOR THE BAKED APPLE MOUSSE

- 300 g** QimiQ Whip Pastry Cream, chilled
- 80 ml** Milk

FOR THE BAKED APPLE ESPUMA

- 200 g** QimiQ Classic, unchilled
- 4 cl** Calvados
- 60 g** Sugar
- 120 g** Mascarpone
- 80 ml** Milk

FOR THE BAKED APPLE ROLLS

- 250 g** QimiQ Cream Base
- 200 g** Cream cheese
- 500 g** Apple(s), peeled
- 40 g** Raisins
- 2** Egg(s)
- 50 g** Sugar
- 120 g** Hazelnuts, grated
- 100 g** White bread crumbs
- 1** Lemon(s), juice only
- Cinnamon
- Cloves, ground
- 2 cl** Rum
- 1 package** Fresh strudel [filo] pastry
- Egg(s), to brush
- Vegetable oil, to fry

METHOD

1. For the baked apple puree: place the apples with the remaining ingredients into a baking dish and mix well. Cover with aluminium foil and bake in a preheated oven at 160 °C for approx. 30 minutes until soft. Puree the apple mixture smooth and allow to cool.
2. For the baked apple mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the milk and half of the cold baked apple puree and

continue to whip until the required volume has been achieved. Allow to chill for at least 4 hours.

3. For the baked apple espuma: mix the unchilled QimiQ Classic with the remaining baked apple puree and the remaining ingredients until smooth using an immersion blender. Pour into an iSi Gourmet Whip bottle, screw in one charger and shake well. Allow to chill for at least 2 hours.
4. For the baked apple rolls: mix the QimiQ Sauce Base with the remaining ingredients and season to taste with the spices. Cut equal sized squares (approx. 7 x 7 cm) out of the strudel pastry and pipe the filling onto the edge of each square. Fold the squares into a strudel and brush with the egg. Fry in the hot oil until golden brown.
5. Serve the baked apple rolls with the baked apple mousse and the baked apple espuma.