APPLE AND CINNAMON CREAM CAKE

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- No additional gelatine required

60

easy

Tips

Must can be used instead of apple juice.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

1	Fresh sweet shortcrust pastry
	Butter, for the baking tin

FOR THE APPLES

750 ml	Apple juice
200 g	Sugar
2 small pinch(es)	Cinnamon
12 g	Custard powder
1 kg	Apple(s), peeled, sliced

FOR THE CINNAMON CREAM

250 g	QimiQ Whip Pastry Cream, chilled
180 g	Mascarpone
60 ml	Milk
80 g	Sugar
1	Lemon(s), juice only
2 cl	Rum
2 small pinch(es)	Cinnamon

METHOD

1. Prepare the shortcrust pastry according to the recipe.
2. Preheat the oven to 160 °C (conventional oven). Roll out the pastry and place into a greased cake tin.
3. For the apples: bring the apple juice with the sugar and cinnamon to the boil. Whisk the vanilla custard powder with some of the liquid until smooth and mix into the apple juice.
4. Arrange the apples on the pastry and pour the apple juice mixture on top. Bake in the preheated oven for approx. 90 minutes. Remove from the oven and allow to chill overnight.
5. For the cinnamon cream: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the remaining ingredients and continue to whip until the required volume has been achieved.
7. Spread the cream onto the apples and allow to chill for approx. 2 hours.