QimiQ

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 iuice.

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
2 package	Custard powder
1 kg	Apple(s), peeled, sliced
FOR THE CINNAMON CREAM	
250 g	QimiQ Classic, unchilled
120 g	Mascarpone
80 g	Sugar
1	Lemon(s), juice only
2 cl	Rum
2 small pinch(es)	Cinnamon
250 ml	Whipping cream 36 % fat, whipped

METHOD

- 1. Preheat the oven to 160 $^{\circ}$ C (conventional oven). Roll out the pastry and place into a greased cake tin.
- 2. 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.
- 3. 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.
- 4. For the cinnamon cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar, lemon juice, rum and cinnamon and mix well.
- 5. Fold in the whipped cream.
- 6. Spread the cream onto the apples and allow to chill for approx. 2 hours.