



APPLE CREAM CALVADOS MUG CAKE

QimiQ BENEFITS



20



easy

Tips

Instead of biscuits you can also use lady fingers.

INGREDIENTS FOR 28 PORTIONS

1 kg	QimiQ Whip Pastry Cream, chilled
300 g	Sugar
700 g	Milk, 0.1 % fat
300 g	Apple Puree (Boiron)
20 ml	Calvados
150 g	Nut brittle
1 kg	Apple slices
28 piece(s)	Small biscuit bases 5-6 cm
250 ml	Apple juice

METHOD

1. Mix the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) with the sugar in the blender until fluffy. Add the milk, apple puree, calvados and nut brittle and whip at the highest speed for 2 minutes.
2. Cover the bottom of the mug or glass with apple slices.
3. Cover with about 1 cm of cream.
4. Moisten the biscuit base with apple juice and place on top of the cream.
5. Put the second layer of cream and apple slices on top.
6. Sprinkle with nut brittles.