



BAKED APPLES



QimiQ BENEFITS

- Quick and easy preparation
- Bake stable
- Fillings remain moist for longer



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Apple(s)

FOR THE FILLING

125 g QimiQ Classic, unchilled

30 g Marzipan (almond paste), diced

25 g Hazelnuts, grated

25 g Almonds, grated

50 g Dried apricots, finely chopped

5 g Honey

Cloves

Cinnamon

Butter, for the baking tin

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Whisk QimiQ Classic smooth, add the marzipan and warm until the marzipan has melted.
3. Add the remaining ingredients and mix well.
4. Pour the mixture into a piping bag.
5. Core the apples (keep the apple whole) and pipe the filling into the hollow apple. Place the apples into a greased baking dish and bake in the hot oven for approx. 25 minutes.