



BAKED APPLES



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 8 PORTIONS

8 Apple(s)

FOR THE FILLING

250 g QimiQ Classic, unchilled

60 g Marzipan (almond paste), diced

50 g Hazelnuts, grated

50 g Almonds, grated

100 g Dried apricots, finely chopped

10 g Honey

Cloves

Cinnamon

Butter, for the baking tin

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Add the QimiQ Classic to 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.