



BAKED MILLET AND APPLE DISH WITH VANILLA SAUCE



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Bake stable and deep freeze stable
- Oven baked dishes remain moist for longer
- Acid, heat and alcohol stable
- Quick and easy preparation



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE BAKED DISH

250 g	Millet
500 ml	Milk
1 pinch(es)	Salt
250 g	QimiQ Classic, unchilled
2	Egg yolk(s)
3 tbsp	Honey
2	Egg white(s)
500 g	Apples, peeled , cored
2 tbsp	Raisins
1 tbsp	Sugar
1 pinch(es)	Cinnamon
	Powdered sugar, to dust

FOR THE VANILLA SAUCE

125 g	QimiQ Classic Vanilla
200 g	Apple puree, tinned
2 tbsp	Sugar
100 ml	Milk

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Wash the millet with hot water, place in a saucepan with the milk and salt and bring to the boil. Cook the millet for 5 minutes, remove from the heat and allow to draw for 10 minutes.
3. Allow to cool whilst stirring occasionally to prevent skin formation.
4. Whisk QimiQ Classic smooth. Add the egg yolks, honey and millet and mix well. Whisk the egg white stiff and fold into the QimiQ mixture.
5. Toss the apple slices in the cinnamon and sugar mixture and add the washed raisins.
6. Grease an oven-proof dish. Fill with half of the QimiQ mixture. Cover with the apple mixture and finish off with the remaining QimiQ mixture. Bake in the middle of the hot oven for approx. 30 minutes.
7. For the sauce, blend the QimiQ Classic Vanilla, apple, sugar and milk together until smooth.
8. Dust the baked dish with icing sugar and serve hot or cold with the vanilla sauce.