



VIENNESE APPLE CAKE

QimiQ BENEFITS

- Quick and simple preparation
- All natural, contains no preservatives, additives or emulsifiers
- Shorter production times
- Saves time and resources



15



easy

INGREDIENTS FOR 1 TARTE FORM, Ø 11 INCHES

FOR THE PASTRY CASE

1200 g Fresh savoury shortcrust pastry

FOR THE FILLING

200 g QimiQ Sauce Base

160 g Sugar

150 g Apple juice

1000 g Apples, peeled , finely sliced

130 g Graham crackers

100 g Roasted hazelnuts, grated

80 g Raisins, soaked

4 g Cinnamon

35 g Rum

25 g Lemon juice

1 Egg(s)

METHOD

1. Preheat the oven to 350° F.
2. Line the greased tarte tin with pastry and blind bake.
3. For the filling, caramelize the sugar. Add the apple juice and QimiQ Sauce Base and reduce to a syrup consistency. Pour the mixture over the apples. Add the biscuit crumbs, nuts, raisins, cinnamon, rum and lemon juice and mix well.
4. Pour the filling into the baked pastry case and cover with the remaining pastry. Brush with egg and prick holes in the lid to allow steam to escape.
5. Bake in the hot oven for a further 40 minutes.