



APPLE AND VANILLA SLICES WITH CINNAMON



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 6 PORTIONS

300 g Fresh sweet short crust pastry, 1 package

250 g QimiQ Classic Vanilla, room temperature

1 Apple, coarsely grated

40 g Sugar

0.5 Lemon(s), squeezed

pinch(es) Cinnamon

125 ml Heavy cream 36 % fat, beaten

FOR THE EGG MERINGUE

3 Egg white(s)

100 g Sugar

METHOD

1. Pre-prepare the pastry according to the instructions on the packet. Bake and allow to cool.
2. Whisk QimiQ Classic Vanilla smooth. Add the apple, sugar, lemon juice and cinnamon and mix well.
3. Carefully fold in the whipped cream.
4. Spread the cream on the short crust pastry and chill for at least 4 hours (preferably over night).
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6. Whisk the egg whites stiff and spread onto the apple slices. Bake at 430° F with top heat until golden brown.