



# APPLE FRITTERS



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Full taste with less fat content
- Quick and simple preparation



25



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**100 g** AP Flour, plain

**3** Egg yolk(s)

**0.5** Lemon(s), juice only

**2 cl** Rum

**2** Egg white(s)

**20 g** Sugar

**2 g** Salt

**2** Apple(s)

Vegetable oil, to fry

## TO ROLL

Cinnamon

Sugar

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the flour, egg yolks, rum and lemon juice and mix until it becomes a smooth batter.
2. Whisk the egg whites with sugar and salt until stiff and fold into the batter.
3. Peel the apples, core and slice into rings. Dip the apple rings in the batter and slowly deep fry in hot oil until golden brown.
4. Roll in a mixture of cinnamon and sugar and serve warm.