



APPLE FRITTERS WITH VANILLA SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- No additional binding necessary
- Mix the ingredients together cold, heat, ready



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easy

Tips

Serve with cranberries.

INGREDIENTS FOR 4 PORTIONS

FOR THE APPLE FRITTERS

250 g QimiQ Sauce Base

1 tbsp AP Flour, plain

1 Egg yolk(s)

1 Egg white(s)

1 tbsp Sugar

4 Apple(s)

Vegetable oil, to fry

FOR THE VANILLA SAUCE

125 g QimiQ Classic Vanilla

250 g QimiQ Sauce Base

50 g Sugar

2 cl Rum

1 Vanilla pod(s), scraped

TO ROLL

Cinnamon

Sugar

METHOD

1. For the apple fritters: mix together the QimiQ Sauce Base with the flour and egg yolk until smooth.
2. Beat the egg whites with the sugar 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 at 320 °F until golden brown.
4. For the vanilla sauce: bring all the ingredients together to a boil and allow to simmer until the required consistency is achieved.
5. Roll the apple fritters in a mixture of cinnamon and sugar and serve warm with the vanilla sauce.