



APPLE GRATIN WITH MERINGUE TOPPING



QimiQ BENEFITS

- Quick and simple preparation
- Light and fluffy consistency
- Creamy indulgent taste with less fat
- Oven baked dishes remain moist for longer



20



easy

Tips

Decorate with cranberries.

INGREDIENTS FOR 4 PORTIONS

FOR THE CASSEROLE

2	Apple(s), peeled, cored, diced
40 g	Raisins
220 g	Brioche, or toasting bread, diced
1 pinch(es)	Cinnamon
1 pinch(es)	Cloves, ground
125 ml	Apple juice
100 g	Sugar
40 g	Roasted almonds

FOR THE GRATIN

250 g	QimiQ Sauce Base
250 g	QimiQ Classic Vanilla, room temperature
1	Egg yolk(s)
0.5	Lemon(s), juice and finely grated zest

FOR THE MERINGUE

4	Egg white(s)
60 g	Sugar

METHOD

1. Preheat the baking oven to 390 °F (conventional oven).
2. For the casserole: mix all the ingredients together well and place into a greased baking dish.
3. For the gratin: blend all the ingredients together until smooth and pour onto the apple mixture. Bake in the preheated oven for approx. 20 minutes.
4. For the meringue: whisk the egg whites with the sugar until stiff. Distribute onto the casserole and bake at 464 °F for another 5-10 minutes.