



APPLE AND CINNAMON CREAM CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- No additional gelatine required



60



easy

Tips

Must can be used instead of apple juice.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

- 1** Fresh sweet shortcrust pastry
- Butter, for the baking tin

FOR THE APPLES

- 750 ml** Apple juice
- 200 g** Sugar
- 2 small pinch(es)** Cinnamon
- 2 package** Custard powder
- 1 kg** Apple(s), peeled, sliced

FOR THE CINNAMON CREAM

- 250 g** QimiQ Classic, room temperature
- 120 g** Mascarpone
- 80 g** Sugar
- 1** Lemon(s), juice only
- 2 cl** Rum
- 2 small pinch(es)** Cinnamon
- 250 ml** Whipping cream 36% fat, beaten

METHOD

1. Preheat the oven to 320 °F (conventional oven). Roll out the pastry and place into a greased cake tin.
2. For the apples: bring the apple juice with the sugar and cinnamon to the boil. Whisk the vanilla custard powder with some of the liquid until smooth and mix into the apple juice.
3. Arrange the apples on the pastry and pour the apple juice mixture on top. Bake in the preheated oven for approx. 90 minutes. Remove from the oven and allow to chill overnight.
4. For the cinnamon cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar, lemon juice, rum and cinnamon and mix well.
5. Fold in the whipped cream.
6. Spread the cream onto the apples and allow to chill for approx. 2 hours.