



ENGLISH APPLE CAKE



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Reduces discoloration
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

INGREDIENTS FOR 12 PORTIONS

FOR THE PASTRY

200 g AP Flour
100 g Butter, softened
1 Egg(s)
2 tbsp Powdered sugar
15 ml Water, chilled
Butter, for the baking tin

FOR THE FILLING

250 g QimiQ Classic
100 g Apple puree, canned
3 Egg yolk(s)
1 package Vanilla sugar
3 Egg white(s)
80 g Sugar
10 g AP Flour
500 g Apple(s), peeled, cut into segments
100 g Apricot jam
2 tbsp Rum
2 tbsp Almond sticks

METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. For the pastry: knead the ingredients together to form a smooth pastry.
3. Wrap in tin foil and chill for approx. 30 minutes.
4. Roll out the pastry and use to line the bottom and sides (approx. 3 cm high) of a greased cake tin.
5. For the filling: whisk the unchilled QimiQ Classic smooth. Add the stewed apple, egg yolks and vanilla sugar and mix with a mixer until fluffy.
6. Whisk the egg whites and sugar until stiff. Fold alternately into the QimiQ mixture with the flour.
7. Pour the filling onto the pastry and top with the apple slices.
8. Warm the apricot jam, add the rum and whisk smooth and use to brush the apples.
9. Sprinkle with the almonds and bake in the hot oven for approx. 40 minutes (cover with tin foil to prevent burning if necessary).