



# BAKED MILLET AND APPLE DISH WITH VANILLA SAUCE



## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Bake stable and freezer stable
- Oven baked dishes remain moist for longer
- Acid, heat and alcohol stable
- Quick and simple preparation



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easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE BAKED DISH

<b>250 g</b>	Millet
<b>500 ml</b>	Milk
<b>1 pinch(es)</b>	Salt
<b>250 g</b>	QimiQ Classic, room temperature
<b>2</b>	Egg yolk(s)
<b>3 tbsp</b>	Honey
<b>2</b>	Egg white(s)
<b>500 g</b>	Apples, peeled , cored
<b>2 tbsp</b>	Raisins
<b>1 tbsp</b>	Sugar
<b>1 pinch(es)</b>	Cinnamon
	Powdered sugar, to dust

### FOR THE VANILLA SAUCE

<b>125 g</b>	QimiQ Classic Vanilla
<b>200 g</b>	Apple puree, canned
<b>2 tbsp</b>	Sugar
<b>100 ml</b>	Milk

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Wash the millet with hot water, place in a saucepan with the milk and salt and bring to the boil. Cook the millet for 5 minutes, remove from the heat and allow to draw for 10 minutes.
3. Allow to cool whilst stirring occasionally to prevent skin formation.
4. Whisk QimiQ Classic smooth. Add the egg yolks, honey and millet and mix well. Whisk the egg white stiff and fold into the QimiQ mixture.
5. Toss the apple slices in the cinnamon and sugar mixture and add the washed raisins.
6. Grease an oven-proof dish. Fill with half of the QimiQ mixture. Cover with the apple mixture and finish off with the remaining QimiQ mixture. Bake in the middle of the hot oven for approx. 30 minutes.
7. For the sauce, blend the QimiQ Classic Vanilla, apple, sugar and milk together until smooth.
8. Dust the baked dish with powdered sugar and serve hot or cold with the vanilla sauce.