

Baked apples with calvados cream

Serves 4

INGREDIENTS

For the crumbs:

15g butter

80g pumpernickel, crumbled

35g brown sugar

For the baked apples:

4 large, firm-fleshed apples

150g marzipan

30g raisins

zest of ½ organic orange

20g walnuts, coarsely chopped

200ml cider

For the cream:

200ml cream

1 ½ tbsp calvados

**ALLERGENS HIGHLIGHTED IN
BOLD**



PREPARATION

For the crumbs, melt butter in a pan. Add pumpernickel and sugar, mix and fry for a few minutes. Leave to cool on a plate.

Preheat the oven to 180 C CircoTherm®. Wash apples and cut off the tops.

Generously cut the core from the apples. Place in a baking dish or oven-proof pan, keeping them close together.

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PREPARATION

Cut the marzipan into pieces. Mix with the raisins, orange zest and nuts. Fill the apples with it. Spread the rest of the filling between the apples.

Pour the cider into the baking dish. Bake for 25-30 minutes, depending on the type of apple. After 15 minutes, put the lid on. Spoon the cider sauce over the apples now and then.

Whip the cream until stiff, fold in the sugar and calvados. Finally, serve the baked apples with calvados cream and the pumpernickel crumbs and there you have it, a Christmas delight!