



Red wine sour cream baked apple



Preparation Chocolate sponge

Beat the butter, icing sugar and cocoa powder until light and fluffy. Gradually add the egg yolk and whole egg. Then slowly pour in the melted dark chocolate. Beat the egg white and sugar until fluffy and combine with the rest of the mixture. Spread the sponge as thinly as possible on a baking tray and bake at 180°C for approx. 15 mins. Once baked, weigh down with a baking tray and leave to cool. Then finish the caramelized chocolate.

Preparation Caramelized white chocolate

Caramelize the chocolate with Hot Air at 160°C (convection) for approx. 15 mins. Bring the milk and glucose syrup to the boil, then dissolve the softened gelatine in the mixture and gently mix in the caramelized chocolate. Finally, emulsify the chilled cream.

Rezept für 4

Ingredients Chocolate sponge

60 g butter
30 g icing sugar
4 g cocoa powder
75 g dark chocolate
115 g egg white (egg white from 4 small eggs)
42 g sugar
35 g egg yolk (2 egg yolks from two small eggs)
25 g whole egg

Ingredients Caramelized white chocolate

150 g milk
8 g glucose syrup
2 1/2 sheets of gelatine (5 grams)
255 g Felchlin- Edelweiss chocolate coating
300 g cream (chilled)
1 pinch of salt

Ingredients Sour cream ice cream

500 g sour cream
150 g icing sugar
50 ml cream (chilled)
Juice and zest of a lemon



Preparation Sour cream ice cream

Mix all of the ingredients until the sugar has dissolved. Then freeze in an ice cream maker.

Zubereitung Rotweincreme

Boil down the reduction to 100 g and pass through a cheesecloth. Put 400 g of low-fat quark in a cloth and squeeze out (it would be best if you instead let the quark hang for 48 hours) to obtain 300 g of quark. Stir the quark together with the reduction and the sugar.

Preparation Yoghurt mousse

Mix the yoghurt with the crème fraîche and icing sugar. Dissolve the soaked gelatine in the 25 g of cream and stir in. Then stir in the whipped cream and refrigerate the mousse.

Preparation Yoghurt crumble

Beat the butter, sugar, titanium dioxide, salt and lemon juice until light and frothy. Then add the remaining ingredients and mix briefly. Shape into two rolls and freeze. Once frozen, grate onto a tray using a grater and bake at 100°C for 5 mins., then dry at 80°C for 20 mins.

Preparation Baked apples

Peel and core the apples. Fill the hollows with marzipan and cinnamon. Insert the remaining spices into the apples. Bake in the oven with Hot air 180°C for approx. 30 mins.

Preparation Rose hip powder

Mix all of the ingredients.

Preparation Cinnamon cream

Boil the sugar, cream and glucose syrup to 122°C (measure temperature with a sugar or meat thermometer). Toast the hazelnuts and almonds. Beat the icing sugar, cinnamon, salt and egg white. Slowly pour in the hot sugar mixture, stirring constantly. Briefly continue to beat and add the toasted nuts. Spread on a baking tray and bake with Hot air at 180°C for approx. 20 mins. Leave the mixture to cool. Mix the milk and melted chocolate with the cooled mixture.

Preparation Yoghurt cream

Leave the yoghurt to hang overnight until approx. 500 g remain. Combine with the crème fraîche, icing sugar. Soften the gelatine, dissolve and stir in. Mix in the Thermomix or with a manual mixer for 10 mins. at 50°C.

Ingredients Red wine cream

500 ml red wine
5 g cinnamon
5 g salt
3 g vanilla
3 g clove
3 g cardamom
250 g sugar
125 g glucose
300 g hung quark
100 g red wine reduction
25 g sugar

Ingredients Yoghurt mousse

100 g yoghurt
100 g crème fraîche
40 g icing sugar
2 1/2 sheets of gelatine
25 g cream
100 g whipped cream

Ingredients Yoghurt crumble

60 g butter
35 g sugar
2 g titanium dioxide
(Optional, can be left out)
1 g salt
8 g lemon juice
25 g Texturas Yopol
(Optional, can be left out)
25 g wheat flour type 550
35 g skimmed milk powder
15 g corn starch
3 g baking powder

Ingredients Baked apples

2-3 apples
5 cardamom pods
3 cinnamon sticks
50 g marzipan
2 cloves
3 star anise



Anrichten

Spread the caramelized chocolate evenly (approx. 0.5 cm thick) on top of the cooled sponge, briefly return to the fridge. Then spread the yoghurt mousse on top and cut out a shape as desired, e.g. one round tartlet per person. While frozen, spray with chocolate using a spray gun.

Pipe on the red wine, yoghurt and cinnamon cream and serve with the sour cream ice cream. Garnish with yoghurt crumble and pieces of baked apple, and dust with a little rose hip powder.

To the video!

Ingredients Rose hip powder

50 g dried rose hips (can be purchased in a health food store)

5 g icing sugar

1 pinch of salt

1 g citric acid

Ingredients Cinnamon cream

250 g sugar

250 g cream

250 g hazelnuts, ground

250 g almonds, ground

83 g icing sugar

40 g egg white

33 g glucose syrup

15 g cinnamon

1 g salt

165 ml milk

35 g milk chocolate

Ingredients Yoghurt cream

1 kg Greek yoghurt

150 g crème fraîche

3 sheets of gelatine

50 g icing sugar