

Steamed apples with mascarpone ice cream

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Consejo del chef

Serve with a quenelle of mascarpone ice cream.

Raciones para 4

3 Reinette apples

100 gr Butter

60 gr Brown sugar

1 Teaspoon Cinnamon

½ Teaspoon Nutmeg

2 Teaspoon Vainilla essence

250 gr Mascarpone cheese

200 gr Condensed milk

200 ml Cream

- 1 For the mascarpone ice cream, mix the mascarpone and condensed milk. Whip the cream and gradually add the mascarpone mix, blending it with a spatula to prevent the whipped cream from deflating. Add the vanilla essence and pour this mix in a food container with a lid, then place it in the fridge.
- 2 Peel the apples and cut them into wedges. Place them in the oven with the steam function for 20 minutes. Melt the butter in a pot and combine with sugar. Stir until it dissolves and add the spices.
- 3 Combine the baked apples with the butter and sugar mixture and cook for 10 more minutes in the oven, using top and bottom heat.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/manzanas-vapor/>

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