

# Steamed apples with mascarpone ice cream

COOKING  
LOVERS TEMA



## 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

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

