

Steamed apples with mascarpone ice cream

COOKING
LOVERS TEKA



Consejo del chef

Serve with a quanelle 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/en/receta/manzanas-vapor/>

