Steamed apples with mascarpone ice cream



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/