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INGREDIENTS

For 4 people

Fried apple ice cream with red wine syrup

4 apples à 150g
40 g of butter
2 Tl cinnamon powder
250 g of sugar
1 vanilla pod
500 ml whipped cream
2 eggs, class L
4 egg yolks, class L

750 ml of red wine
1 untreated orange, thinly peeled peel
5 allspice seeds
1 tbsp coriander seeds
10 cloves

Peel apples, cut into quarters and cut out the core, then mix with butter, 1 tsp cinnamon and 40 g sugar. Bake in preheated oven at 180 degrees (gas 2-3, convection 18 minutes at 160 degrees) for 20 minutes on the 2nd shelf from bottom. Then purée finely.

Halve the vanilla pod lengthways, scrape the pith out and bring to boil with the cream. Beat eggs, egg yolks and 100 g of sugar with the whisk until frothy. Stir in the cream gradually. Heat the egg-cream mixture over medium heat while stirring with a whisk until a creamy-thick consistency is obtained (do not cook!). Mix with the purée of fried apples and freeze in the ice cream machine. Let red wine cook gently for 5 minutes with the remaining sugar, the orange peel, the crushed allspice and coriander seeds, the cloves and the remaining cinnamon. Remove from the heat, let the spices soak for 20 minutes. Pass the liquid through a fine sieve. Then boil the red wine juice until it is a viscous syrup

Wine recommendation

Roter Veltliner Trockenbeerenauslese

Adapted according to: <https://www.essen-und-trinken.de/rezepte/48001-rzpt-bratapfeleis-mit-punschaepfeln>