



Baked apples with hazelnuts, raisins and honey

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制备过程	30 分钟
烘烤的时间	20 分钟
时间：烘烤时间取决于机器	
份	4
电器	Comhair-Steam SE 自 2015 年

Preparation

4 apples, e.g. Jonagold, Cox's Orange

Wash the apples, cut a 1.5 cm lid off the top of the apples and remove the core. Hollow out the apples to a thickness of about 2 cm. Finely chop the hollowed-out flesh and put to one side.

35 g hazelnuts, ground

35 g raisins, soaked in rum (according to preference)

55 g marzipan

25 g breadcrumbs

35 ml white wine, can be substituted with apple juice

35 g butter

1 tbsp honey

½ lemon, zest

Mix all the ingredients for the filling together well and leave to stand briefly.

100 ml apple juice

A few knobs of butter

Put the hollowed-out apples in the porcelain dish and stuff them with the filling. Put the lids, cut-side up, in the dish next to the apples. Pour the apple juice into the dish. Dot knobs of butter on top of the filling. Place the porcelain dish on the wire shelf in the cold cooking space and bake.

在 热风+清蒸 期间为 **230 20 分钟**°C

小费

Serve with vanilla custard.





配件

Porcelain dish 1/3 GN, depth 65 mm

Wire shelf

附加信息

创建时间

11.12.2019

