Baked apples with hazelnuts, raisins and honey

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

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.

Hot air + steaming 230 °C for 20 Mins

Tips

Serve with vanilla custard.

Accessories

Porcelain dish ⅓ GN, depth 65 mm

Wire shelf

Additional information

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