

-Apple,
apple... Boah!
Emma, what
are we going
to do with it?

Well, what do you
think, Jenny?!?
Stop brooding.



BAKED APPLE-TIRAMISU

INGREDIENTS for 10 portions (baking pan Ø24 cm or ca. 22x22 cm)

- * 3 (size M) or 2 (size L) egg yolks
- * 100 g sugar
- * 250 ml whipping cream
- * 2 tbsp powdered sugar
- * 250 g mascarpone (refrigerated)
- * 250 g ladyfingers
- * 200 ml cold espresso or coffee
- * 1 jar (365 g) apple compote (substitute: apple (cider) jam or chunky applesauce)
- * 1 tsp cinnamon
- * 25 g Amarettini or Amaretti cookies
- * 1 tsp cocoa powder (unsweetened)

PREPARATION

- 1 Beat egg yolks in a bowl with hand-held mixer until smooth. Heat 100 g sugar and 2 tbsp of water in a small pot over medium heat until it turns into a clear syrup. Use the mixer on its highest setting to stir in the (very!) hot syrup into the egg yolk. Continue mixing for 5 min. until it has turned into a light-colored mixture. Put in fridge for 5 min.
- 2 Beat 250 ml whipping cream and 2 tbsp. powdered sugar until stiff. Use hand-held mixer to mix 250 g cold mascarpone with the egg mixture. Carefully fold the cream into the mascarpone mixture (a whisk doesn't really work well here; a dough scraper brings the right texture). Put the crème in the fridge but don't cover it up.

- 3 Dunk ladyfingers briefly with both sides in 200 ml espresso or coffee and cover the bottom of the baking pan with them. Spread half of the crème over them with a spoon. Put the left-over crème back in the fridge.
- 4 Mix 1 tsp of cinnamon with the jar of apple compote and spread it over the crème. Dunk the rest of the ladyfingers also into the espresso or coffee and place a second layer on the compote.
- 5 Now either just spread the rest of the crème over it or use a pastry bag to pipe big swirls on it. Put the baked apple tiramisu into the refrigerator for at least an hour. Before serving, crumble 25 g of Amarettini or Amaretti cookies into fine crumbs. Mix crumbs with 1 tsp of cacao powder. Dust the Baked apple-Tiramisu with it. Keep it cool and consume it on the day it was made.