



EYCKZIMMER

DESSERT

**Apple financier with butterscotch
Cider & Russet apple jelly and cinnamon
clotted cream**

Ingredients

Apple financier

100g Butter (brown butter)
70g Almonds ground
150g Icing sugar
90g Egg whites
Pinch Cinnamon powder or mixed spice
1 No Apple cut into batons & caramelised with honey)

Apple compote

2 No Apples Coxes peeled and 1 cm diced
60g Honey
50ml Cider

Crispy Sugar Roll with raisin cream

250g Sugar
200g Glucose
80g Cocoa powder
20g Raisins soaked in cider
100g Whipped cream
30g Butter scotch sauce

Butterscotch sauce

110g Sugar
170g Cream
20g Butter unsalted

Cider and Russet apple jelly

2 No Russet apples peeled and finely diced
use any apple trimmings to flavour the cider jelly
300ml Cider
80g Sugar
1 No Egg white for clarifying if needed depending on the
Cider used
1 No Gelatine leave

Clotted cream for Russet apple jelly

100g Clotted cream
10g Sugar
20ml Dark Ale (optional)
pinch Cinnamon



Method

Crispy sugar roll filled with raisin whipped cream

- cook sugar to 156°C then add chocolate small pieces beat it very fast.
- allow to cool set and harden. Place the harden sugar into a liquidizer thermo mix and blend to a very fine powder
- sprinkle this powder onto a silpat mat and bake in the oven at 180 C until it bubbles and golden
- Remove from the oven and shape while still hot into a cylinder shape using a stencil or steel and allow to cool
- whip the cream stiff and fold in some of the butter scotch sauce and add the soaked raisins pipe this into the cannelloni

Cider and Russet apple jelly

- bring the Cider and apple trimmings to the simmer and gently reduce to 2/3 if it turns cloudy whisk in the cold egg white and clarify
- dissolve the gelatine in it and just before it starts to set add the peeled and diced apple and set this in the glass $\frac{3}{4}$ full
- for the clotted cream mix it with a little sugar, dark Ale and a pinch of cinnamon
- top the apple jelly with this flavoured clotted cream

Apple Compote

- peel and dice the apples into 1cm perfect squares
- in a hot frying pan caramelize the honey and add the apples deglaze with a little cider

Apple Financier

- mix the almonds, icing sugar, cinnamon and egg whites and then add the cooled brown butter
- fill this mix into a buttered and sugared rectangular mould of 9cm by 3cm about $\frac{2}{3}$ full
- then press the caramelised batons of apples lengthways into the almond mix and bake at 180°C for approx 8-10 minutes
- let it rest for a short time and with a small office knife cut around the edges to loosen the baked financier
- arrange on a plate and spoon the apple compote