



Organic Farmer Priska Serves: Apple Compote Dessert.

Preparation: 20 minutes

Difficulty: Easy

Ingredients (4 portions)

- 1/2 kg peeled Gala (also delicious with Topaz, Natyra or Braeburn)
- approx. 7 Amaretto biscuits
- 1 handful hazelnuts
- juice of half a lemon
- a little grated ginger
- cream

Preparation

Apple compote: Peel the apples and cut into pieces. Boil briefly with a little water, lemon juice and ginger, purée and allow to cool. Add the crumbled Amaretto biscuits to the apple compote and fold in. Brittle: Gently toast the crumbled Amaretto biscuits and chopped nuts in a pan. Distribute the apple compote into glass bowls and sprinkle with the brittle. Whip the cream and top the compote with a spoonful. Finally, decorate with a little more brittle and serve with a smile.

Priska's suggestion

A hint of vanilla is also delicious with apple compote. Simply swap out the ginger and Amaretto biscuits for a little vanilla



BIOSÜDTIROL

sugar.