



BIOSÜDTIROL



Organic farmer Sissy suggests: Baked Apples with Honey Marzipan Filling and Honey Vanilla Sauce

Preparation: 15 min, plus baking time: 50 min

Difficulty: Medium

Ingredients (5 baked apples)

For the apples

- 5 apples Natyra®
- 30 g walnuts
- 60 g honey marzipan (Rapunzel)
- A small piece of butter

For the honey vanilla sauce

- 1 egg yolk
- 60 g flower honey
- 500 ml milk
- 1 tsp Bourbon vanilla extract
- 1 tsp vanilla sugar
- 30 g cornstarch

Preparation



For the apples

Preheat the oven to 160°C, conventional mode.

Wash the apples and remove the cores using a round cutter.

Chop the walnuts. Cut the marzipan into large pieces and mix with the walnuts. Stuff the apples with this mixture. Place the stuffed apples in a baking dish and add a small piece of butter on top of the filling. Bake in the preheated oven at 160°C, conventional mode, for about 50 minutes on the lowest rack.

For the vanilla sauce

Mix the ingredients well with a whisk and bring to a boil, stirring briefly. Let it cool slightly (it will thicken nicely) and serve hot with the baked apples! Serve with a smile!

Sissy's suggestion

Put the remaining marzipan in an airtight box and store it in the refrigerator. It will practically last forever.