



**BIOSÜDTIROL**



## **Organic Farmer Johanna Serves: Apple Tiramisù In A Jar.**

Preparation: 20 minutes

Difficulty: Easy

### **Ingredients (10 servings)**

- 2 eggs
- 1 egg yolk
- 80 g sugar
- 250 g mascarpone
- 250 g quark
- 200 g cream
- 1 tbsp advocaat
- 1 tbsp amaretto
- lemon zest
- 1 vanilla sugar
- approx. 1 kg Golden Delicious
- apple juice
- biscuits
- toasted chopped almonds and pine nuts

### **Preparation**



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Apple purée: peel and chop the apples. Cook them down with a little water, stir and allow to cool.

Mascarpone cream: whisk the egg yolk and the eggs together with the sugar and vanilla sugar until creamy (heat over a bain marie to 85°C and then stir until cold). Add the mascarpone, quark, advocaat, amaretto and the lemon zest to the egg mixture. Then combine the whipped cream.

Layer the tiramisu in jars: start with the biscuits soaked in apple juice, then add a layer of apple purée, then a layer of mascarpone cream. Then biscuits again, apple purée and mascarpone cream. Decorate with the toasted almonds and pine nuts and chill in the fridge for approx. 30 minutes. And serve with a smile.

**Johanna's suggestion**

You only need to heat the Golden Delicious very briefly, you don't want them too soft. That way you retain the flavour of the apples in the purée. Buon appetito!