



BIOSÜDTIROL

Organic farmer Romana serves: Baked Apple Tiramisù

Preparation time: 60 minutes

Difficulty: easy

Ingredients (6 servings)

Baked apples

3-4 Topaz apples

50 g sugar

50 g chopped almonds

1-2 teaspoons cinnamon

50 g butter

a pinch of gingerbread spice mix (cinnamon, ginger, cloves, nutmeg and cardamom)

raisins

Cream

50 g Mascarpone

250 g whipped cream

60 g icing sugar

2 tablespoons lemon juice

the grated zest of one small lemon

Preparation

Cut the apples into slices or cubes, put them in a baking tin, add sugar, cinnamon, almonds, spice mix and raisins and combine well. Top with bits of butter, then bake at 150°C for 20 minutes, then take the apples out of the oven and cool. Now prepare the cream: whip the cream until stiff peaks form and put it aside; mix the mascarpone with the icing sugar, juice and lemon zest, then stir it gently into the whipped cream. Fill glasses with alternating layers of apples and cream, sprinkle with cocoa powder and put them in the fridge. Serve with a smile.

Romana's Tip:

You can also add a layer of ladyfingers soaked in coffee, chocolate or apple juice. Enjoy!