



APPLE JUICE MOUSSE WITH RED APPLE COMPOTE AND HAZELNUT SABLÉS

Preparation: 50 minutes

Cooling time: Allow the crème to chill for approx. 2 hours

Ingredients (for 8 x 200ml glasses)

Mousse

- 200ml fresh apple juice (Süssmost)
- 20g sugar
- 20g vanilla crème powder for boiling
- 150ml full-fat cream

- 1 box Kambly Sablés with hazelnuts

Preparation

Mousse

1. Mix 3 tbsp. apple juice with the vanilla crème powder in a small bowl. Bring the remaining apple juice to the boil in a frying pan with the sugar and thicken with the vanilla crème powder and apple juice mixture. Pour the apple juice mousse into a bowl, cover it with cling film and chill.
2. Beat the cream until it is thick and creamy. Also beat the cold apple juice mousse well and then carefully mix in the whipped cream. Chill the mousse for 2 hours.

Pour the apple compote into the dessert glasses and spread the apple juice mousse on top. Coarsely chop the Sablés with hazelnuts and decorate the apple mousse.

Tip

If you put the apple mousse into a piping bag, the mousse can be filled into the glasses very cleanly.

Apple compote

- 300g apples
- Juice of half a lemon
- 80g sugar
- 120ml apple juice
- 2 tea bags of rosehip tea
- 1 vanilla pod
- 10g Gelfix (pectin mix)

Apple compote

1. Wash, peel and dice the apples and mix with lemon juice.
2. Add sugar to a frying pan and caramelize slowly over low heat; deglaze with the apple juice. Cut the vanilla pod lengthwise, scrape out the seeds and add to the pan. Continue cooking until the sugar has dissolved. Add the rosehip tea bags and bring to the boil again briefly. Remove the tea bags and gently thicken the apple juice sauce with the Gelfix.
3. Add the apple cubes, simmer very briefly and leave to cool in the fridge.