

Baked apple tartlets



Ingredients

- 125 butter
- 100 g LINDT Excellence 70%
- 2 eggs
- 100 g sugar
- 30 g plain flour
- 1 tsp. baking powder
- 2 apples (untreated)
- 75 g almonds (roughly chopped)
- 30 g raisins (marinated overnight in 50 ml of rum)
- 125 ml apple juice
- pulp of 1 vanilla pod
- 1 tsp. cinnamon
- 10 g corn flour
- 150 ml cream
- 1 small packet vanilla sugar
- 1 small packet cream stiffener
- 100 g sour cream
- 1 tbsp. cinnamon mixed with 3 tbsps. Sugar

Directions

- 1.** Preheat the oven to 180 °C. For the dough, place eight metal rings about 6 cm dia. on a baking tray covered with baking paper. Melt 75 g butter with grated chocolate in a bowl over a pan of hot water. Whisk 50 g sugar for 5 minutes until foamy. Now first stir in the liquid chocolate and butter mixture and then fold in the flour with baking powder. Fill the rings up to about 1.5 cm with the dough and bake on the lower shelf for about 15 minutes. Then allow the sponges to cool in the rings.
- 2.** Prepare the apples. In the meantime, wash the apples, dice them and fry them together with the chopped almonds in the remaining butter (50 g) until golden brown. Sprinkle with the remaining sugar (50 g) while frying and highly caramelize. Then mix in the rum-soaked raisins. Boil the apple juice with vanilla pulp, cinnamon and starch on the hob until it is of a custard-like consistency. Fold in the baked apple mixture; spread the stewed fruit over the cooled sponges in the rings. Place the tartlets in the fridge for 1 hour. Then carefully remove the rings using a knife.
- 3.** Finalize whisk the cream stiffener and vanilla sugar until stiff, fold in sour cream, transfer to a piping bag, pipe onto the cooled down tartlets and sprinkle evenly with cinnamon sugar. The tartlets can be garnished with edible twigs of LINDT Excellence 70 % to your liking. For this, melt the chocolate, transfer to a small paper piping bag and pipe twigs onto a baking tray lined with baking paper. Allow the chocolate to set and lightly dust with cocoa. Then gently remove from the paper.