

Gingerbread Baked Apple Tiramisu

30—40 Min

Preparation

1. To make the compote: Peel the apples, remove the core and dice. Carefully caramelize the sugar in a pan. Then immediately deglaze the pan with the apple juice and lemon juice. Add the Gingerbread seasoning mix and stir.
2. Add the apples, stir and bring to the boil. Take off the heat and leave to cool.
3. Quickly toast the almonds in dry pan. Put 2 tbsp. of the almonds to one side. Stir the rest into the apple compote.
4. To make the mascarpone cream: Combine the cream cheese, yogurt, bourbon vanilla sugar and powdered sugar until the mixture forms a smooth cream.
5. Slice the ladyfingers into small cubes and place in glasses.
6. Arrange the cooked apple compote on top and fill with the cream. Mix the cocoa and cinnamon. Dust some of the glasses with the mixture and garnish the others with the remaining almonds. Keep chilled until serving and enjoy.

Ingredients 4 Portions

= Kotányi Produkte

200 g	Ladyfingers
	Cocoa and cinnamon for dusting

Compote:

4 tbsp.	Brown sugar
2 tbsp.	Lemon juice
100 ml	Apple juice
4 Stk.	Apples
50 g	Almonds, chopped
1 tbsp.	Grandmother's Gingerbread Seasoning Mix

Cream:

250 g	Mascarpone
250 g	Curd cheese
250 g	Greek yogurt
100 g	Powdered sugar
2 tbsp.	Bourbon Vanilla Sugar