



Baked Apple Wheels with Vanilla Sauce



🕒 30–35 Min   

Preparation


- 1 First prepare the vanilla sauce. Start by scraping the vanilla pulp out of the pod. Add the granulated sugar and the vanilla pulp to the milk and heat it up. Keep stirring regularly.
- 2 Now stir in the whipping cream, the egg yolk and the starch. Combine all of the ingredients thoroughly and bring to a boil briefly. Then remove from the heat and allow to rest.
- 3 Then peel the apples and remove the cores. Cut the apples into slices around 1.5 cm thick.
- 4 Then make the batter by combining the flour, milk, sugar, egg and a pinch of Kotányi Salt. You should end up with a thick batter.
- 5 Mix a tablespoon of granulated sugar with cinnamon.
- 6 Melt the clarified butter in a pan. Dip the apple slices one by one into the thick batter, allow the excess to drip off and then fry for around 2 minutes on each side in the pan of clarified butter until golden brown. Then roll in the cinnamon sugar.
- 7 Eat straight away and enjoy with copious amounts of vanilla sauce.

Ingredients 4 Portions

 = Kotányi Produkte

4 pcs.	Apples, sour
100 g	Flour
30 g	Granulated sugar
100 ml	Milk
1	Egg
200 g	Butter, clarified
1 tbsp.	Granulated sugar
3 tbsp.	 Cinnamon, Ground
1 pinch	 Sea Salt, Coarse

For the vanilla sauce

250 ml	Milk
10 tbsp.	Granulated sugar
250 ml	Whipping cream
1	Egg yolk
2 tsp.	Cornstarch
1 pcs.	 Bourbon Vanilla Pods, Whole

