

Cortland apple in a papillote, brown sugar, cinamon and vanilla ice cream

Recipe for 4 persons

Description

Cotrland apple stuffed with butter, brown sugar and cinamon

Ingredients

For the paillotes

- 4 Unit(s) Cortland apple
- 100 Gr Brown sugar
- 40 Gr Butter
- 5 Ml Cinnamon powder
- 15 Ml Vanilla extract
- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **45.00 mins**

For the papillotes

Empty the center of the apple by kepping it whole. Work the butter with the brown sugar and the vanilla extract until it gets smooth. Stuff the apple with the mix, you should have some on the top of the apple also. In 4 sheets of aluminium foil, put the apples and close it really well. Put the papillotes on the hot grill and let it cook for 20 to 30 minutes, make sure it won't burn. As soon as it's cooked, put it on a plate, open it and finish with the vanilla.

Bon appétit!