

Apple cubes cassalette confit in their cooking juices, crushed and roasted almonds, rosemary crumble, vanilla ice cream |

Recipe for 4 portions

Description

A comforting dessert, with hints of winter perfumes.

Note

The cut size of the apples depends on the variety of apple.

Ingredients

Apple cubes

- 3 Tbsp Brown sugar
- 4 Tbsp Butter
- 1 Tsp Vanilla extract
- 2 Unit(s) Golden delicious apple

Tamari almonds

- 50 Gr Tamari almonds

Rosemary crumble

- 50 Gr Flour
- 50 Gr Sugar
- 25 Gr Pecan nuts
- 1 Sprig(s) Rosemary
- 50 Gr Butter

Plating

- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **25 mins**
- Preheat your **Oven** at **375 F°**

Apple cubes

Peel the apples, slice in halves and core. Slice each half in two then each quarter in 3.
Melt the butter with brown sugar in a pan. Brown the apple cubes and remove from heat.

Almonds

On a baking tray, roast the almonds in the oven for 5 to 8 minutes.
Remove from oven and crush with the bottom of a pot and mix with the apples.

Rosemary crumble

Place all ingredients in a bowl and add the butter cut into small cubes. Knead the dough by hand and once fine grains obtained during mixing, spread the mixture on a baking sheet lined with parchment

paper. Bake about 12 minutes, stirring crumble every 4 minutes. Let cool.

Plating the cassalette

At the bottom, put the almonds and apples mix with some juice, cover with a layer of rosemary crumble. Bake in the oven for 10 minutes.

Let cool down for 5 minutes and add a scoop of vanilla ice cream before serving.

Bon appétit!