

# Apple, vanilla and cinnamon compote, apple spheres glazed and flambéed with ice cider |

**Recipe for 4 pers**

## Description

A nice treat for winter time.

## Note

Using parchment paper (baking paper), make a disk on the surface of your sauté pan, with a hole in the center (chimney), to glaze your spheres.

## Ingredients

### Apple sauce

- 3 Unit(s) Cortland apple
- 1 Advanced knife Cinnamon powder
- 2 Tbsp Butter
- 30 Gr Sugar
- 1 Tbsp Lemon juice
- 2 Unit(s) Vanilla bean

### Apple sphère glazed

- 3 Unit(s) Cortland apple
- 1 Tbsp Sugar
- 0.50 Unit(s) Lemon juice
- 45 Ml Water
- 1 Tsp Honey
- 1 Oz Ice cider

### Finish

- 4 Scoop(s) Vanilla ice cream
- 4 Tbsp Sliced almonds

## Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **30 mins**

### Apple sauce

In a saucepan, brown the apples with the butter, sugar, cinnamon and split vanilla pod.

Lower the heat and cook, covered, until the apples are nicely stewed.

Over a bowl, strain the compote through a sieve using a horn or spatula.

Add the lemon juice, mix well and keep the compote in the fridge.

### Apple sphère and almonds

Peel the apples and, using a melon baller, shape them into spheres.

Sprinkle the spheres with lemon juice and sugar, pour into a small sauté pan, add the water, slightly covered (see Chef's tip), and cook over low heat.

Once the apple spheres are well glazed, flambé with the ice cider (make sure your hood isn't on).

Set aside on the counter to serve.

## **Almonds**

Place the slivered almonds on a baking tray and roast in the oven for five minutes.

## Finish

In a verrine, place the compote at the bottom and a scoop of vanilla ice cream.

Mix the roasted almonds with the apple spheres. Place a few apple spheres in the verrine.

A twist of the pepper mill, and if you like, add half an ounce of ice cider.

**Bon appétit!**