



BAKED APPLE

Baked apple with marzipan filling

FÜR 10 ÄPFEL

250g marzipan

100g hazelnut or walnut or other nuts

100g almond slivers

Optional: soaked sultanas in rum

Butter to grease the tray

PREPARATION:

Wash the apples and cut out the apple core.

Soak the sultanas in rum for at least 2 hours. Chop up the marzipan and mix with the nuts and almonds (plus sultanas as an option).

Fill the apples with the marzipan mixture.

Grease granite enamelled GN tray 45 or 65 mm with butter. Place the apples on the tray and add butter flakes on top of the apples if required.

Bake in the oven at convection mode 150°C, fan speed level 5 and active dehumidification level 1 for 15-20min.

The apples are done when they are soft. The apple skin will start to crack slightly.

With the MT-Technology you only have to select the baked apple programme!