

## PARFAIT OF TAHITI VANILLA AND...

... BAKED APPLE MOUSSE IN WAFER ROLL WITH GRENADINE APPLES



Andreas Krolik – Michelin-star chef  
Finest recipes of the season

### *Parfait:*

90g egg yolk

Reduce 100g of sugar, 50ml of water and the seeds from a tahiti vanilla pod to a syrup. Add the hot syrup to the egg yolk and beat in a double boiler to a creamy consistency. Then beat until cold.

Fold 350g of whipped cream into the cold creamy mixture and then pour into your chosen mould. Freeze for at least 12 hours.

### *Hippenröllchen:*

Mix together 100g butter with 75g icing sugar until creamy.

Briefly beat 105g of egg white with 75g of icing sugar and mix with the egg yolk and butter mixture.

Fold 200g of flour into the mixture. Allow the finished wafer mixture to stand for approximately 30 minutes, then using a 9 by 7cm rectangular stencil smooth the mixture out thinly onto a silicone backing sheet and bake in the oven at 190°C until golden brown. While still hot roll around a suitable cylindrical cooking utensil with a diameter of 3-4cm.

### *Baked apple mousse:*

4 apples, peeled and chopped

100g sugar, 50ml water, 50ml apple juice, 1 cinnamon stick, 2 star-anise, zest of an untreated lemon, 50ml Grenadine syrup, seeds of a vanilla pod, 2 cloves and 20g butter

Bring all the ingredients together with the apple pieces to the boil and simmer until the apple is soft. Then remove the spices, puree and press through a fine sieve.

Stir 10ml of lemon juice into 200g of the apple mixture. Then mix 2 leaves of softened gelatine into the warm apple mixture and allow everything to cool. Finally fold in 125g whipped cream and spoon into a piping bag with a large nozzle.

### *Grenadine apples:*

Peel 2-3 apples and using a pearl cutter cut out approximately 60 pearls. Drizzle with a little lemon juice to stop them turning brown.

In a saucepan lightly caramelize the rest of the apple with 75g of sugar. Infuse with 200ml of apple juice, 50ml of white wine and 1-2 tablespoons of Grenadine syrup as well as the seeds of ½ a vanilla pod. Then reduce to a quarter, puree and pour over the apple pearls.

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### *Serving:*

Cut the parfait into squares or your chosen form and place in the middle of the plate. Fill the wafer roll with the mousse and lay on the parfait. Carefully arrange the apple pearls with some apple stock around the parfait. Possibly complete the decoration with a chocolate hoop.