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Recipe number eighty-six

Sogno di mele Boskop apple cream

A simple dessert, quickly made,
that everyone loves!

Ingredients for 6 to 8 portions

500 g sour apples	Boskop if possible the weight refers to the peeled, trimmed apples grate on the coarsest grater (rösti)
½ lemon, juice	mix with the apples at once and with
1 tbsp white wine or apple juice and 60 g sugar	cook until just soft. Takes about 6 to 8 minutes. During cooking you can add
a little cinnamon and vanilla	if you like. Leave to cool.
200 g cream	whip until stiff and mix with the apples.
	Serve and decorate with freshly grated chocolate, caramelised chopped almonds or coarsely crumbled dry amaretti – that is what we like best!

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VERONICA'S TIP

To reduce the mountain of apples, cook
a large quantity of apples until just done
and freeze them in smaller amounts.