



Bramley Apple Bavarois

The Plough and Anchor - Kingswood, Buckinghamshire

 **Preparation time:**

 **Cooking time:**

 **Makes about:** 20

Ingredients

3 large Bramley apples (peeled)
350ml apple juice
200ml double cream
6 eggs
200g sugar
360g sugar
30g glucose
80g water

1. Take the peeled Bramley apples, apple juice and double cream cook together and make a smooth puree by passing through a fine sieve, return to the heat.
2. Take your 6 egg yolks (keeping your whites) and cream with 200g of sugar.
3. Heat to 81°C and pass through a sieve. Soften and mix in 6 leaves of gelatine and mix well into the apple custard.
4. Allow custard to cool and fold in one portion of Italian meringue.
5. Take your 360g of sugar, glucose and water. Heat these to 121°C and pour hot sugar mix into 6 egg whites and whisk till soft firm peaks.
6. Pour mix into 3 " ring moulds and leave to set (makes about 20)
7. Serve with shortbread. 270g flour, 180g butter and 90g sugar

