

## **PEARLS OF CHAMPAGNE CONSERVE APPLES AND VANILLA COMPOTE, SPARKLY CRUMBLE**

For 4

### **PEARLS OF APPLES**

4 GRANNY SMITH APPLES

250 ML OF APPLE JUICE

50 ML OF CHAMPAGNE

150 G OF SUGAR

1/2 VANILLA POD

WITH THE HELP OF A POMME PARISIENNE RETRIEVE APPLE BALLS  
AND PLUNGE THEM  
IN LEMON WATER.

PREPARE A SYRUP WITH THE APPLE JUICE, THE CHAMPAGNE, THE  
SUGAR AND THE  
VANILLA.

WHEN THE SYRUP BOILS, POUR IT ON THE APPLE BALLS.  
COVER AND PLACE ASIDE AT AMBIENT TEMPERATURE.

### **STEWED APPLES**

150 G OF APPLE REMAINING

25 G OF SUGAR

25 G OF BUTTER

1/2 VANILLA POD

MAKE THE SUGAR MELT WITHOUT GREASE IN A DEEP BOTTOM POT.  
ADD THE BUTTER AND THE DICED APPLE REMAINING.  
COVER AND COOK SLOWLY FOR 15 MINUTES.  
MIX THEN PLACE ASIDE.

### **SPARKLY CRUMBLE**

25 G OF FLOUR

25 G OF RED SUGAR

25 G OF BUTTER

25 G OF ALMOND POWDER

MIX ALL THE INGREDIENTS TOGETHER UNTILL THE DOUGH BECOMES  
IRREGULAR.

POUR IT ALL ON A SLAB AND COOK IT AT 160° DURING 15 MINUTES.

### **GRANITE CHAMPAGNE APPLES**

250 ML OF POACHING SYRUP

1 GELATIN SHEET

SOFTEN THE GELATIN IN COLD WATER AND INCLUDE IT IN THE WARM

SYRUP: PLACE THE RECIPIENT IN THE FREEZER FOR ' HOURS BEFORE USING IT.

**LIGHT VANILLA CREAM**

250 G OF COTTAGE CHEESE

100 G OF LIQUID CREAM

50 G OF MILK

35 G OF ICING SUGAR

1/2 VANILLA POD

2 GELATIN SHEETS