



Apple cakes with quick vanilla sauce

Airy baked apple cakes in beer batter with a fine vanilla sauce – a dessert that brings back childhood memories!

Zutaten

4 Portionen

Vanilla sauce ingredients

350 ml Milk

50 ml Cream

1 Vanilla pod

3 EL Sugar

1 Pinch Byodo sea salt

4 EL Byodo vanilla pudding powder

1 Egg yolk

1 Sip Rum

Ingredients beer batter

180 g Flour

30 g Cornstarch

150 ml White beer

3 Eggs

0.5 TL Byodo Fine Premium Organic Sea Salt

30 g Sugar

Apple pie ingredients

4 Apples, e.g. Golden Delicious variety

200 ml Byodo classic frying oil

Flour for turning

3 EL Sugar

1 EL Cinnamon

Zubereitung

Vanilla sauce

Set aside approx. 100 ml of milk for the vanilla custard powder. Bring the remaining milk and cream to the boil with the scraped vanilla pod, vanilla pulp, sugar and a pinch of salt. Mix the custard powder with 100 ml of milk and one egg yolk. Once the milk has boiled briefly, remove 2 tablespoons of it and use it to temper the custard and egg mixture. Then slowly stir into the boiling milk. Then bring the sauce to the boil once, stirring constantly, and then remove directly from the heat. Continue stirring until the mixture is creamy. A little rum can now be stirred in; Alexander Huber recommends non-alcoholic wine as a non-alcoholic option. Finally, strain the vanilla sauce through a sieve.

Beer batter

To make the dough, sieve the flour and cornflour into a bowl. Then stir the flour into the beer until smooth. Separate the eggs and stir the egg yolks and salt into the batter. Beat the egg whites in a separate, clean bowl, then add the sugar and whisk until creamy. Beat 1/3 of the beaten egg whites into the batter. Slowly fold the remaining beaten egg whites into the batter.

Apple pie

Peel the apples, remove the core and cut the apples into 1.5 cm thick slices.

Heat the frying oil in a large pan. When the oil is hot, dredge the apple slices in flour and dip them in the batter on both sides. Finally, slowly fry the apple fritters in the oil until crispy and the apples are soft. Make sure that the cakes keep moving in the oil. When the fritters are golden brown, remove and drain on kitchen paper.

The Byodo classic frying oil is ideal for frying the fritters thanks to the Byo-Protect process, as it has a particularly mild taste and is heat-stable.

Mix the sugar and cinnamon and turn the still hot apple cakes on both sides in the sugar and cinnamon mixture and sprinkle with powdered sugar. Serve on a plate with the vanilla sauce.