byodo
bio vom feinsten



Winter apple tart

A dream combination of fruity-sweet apple filling and light and airy vanilla mousse, perfect for the colder months.

Zutaten
1 Portionen

Sponge bases
5 Eggs
220 g Sugar
1 Pinch Byodo sea salt
225 g Flour
12 g Baking powder
0.5 TL Cinnamon
115 g Byodo Baking Oil Classic
2 TL Vanilla sugar
8 EL Milk
Filling
4 medium-sized apples (peeled and cored, approx. 500 g)
1 EL Lemon juice
2 EL Water
1.5 EL "Sissis Sünd" spice from Herbaria
150 ml Apple juice
1 EL Cornstarch
85 g Sugar
Mousse
1 Pck. Byodo Vanilla Mousse
150 ml Milk, cold
200 ml Cream, cold

2 EL Powdered sugar

Zubereitung

Preheat the oven to 185 °C top/bottom heat. Beat the eggs with the sugar and salt for approx. 10 minutes. In a second bowl, sieve the flour, baking powder and cinnamon and mix together. Mix the Byodo Baking Oil Classic with vanilla extract and slowly pour into the egg foam. Continue beating until mixed. Carefully fold in the flour mixture with a whisk until there are no more flour pockets. Divide the batter between the two springform tins and bake in the oven for approx. 35-45 minutes (test with a skewer!).

Take the sponge bases out of the oven and remove from the tin. Leave to cool upside down on a wire rack. Once completely cooled, the bases can first be straightened and then each cut in half. Soak each base with a little milk before assembling.

Peel, core and dice the apples, add a little lemon juice and mix. Sauté the diced apples in a pan with a little water and the Sissis Sünd spice until they have reached the desired consistency. Mix the starch and sugar and stir in a little of the apple juice until smooth. Remove the apple cubes from the pan and heat the apple juice in them. Add the mixed starch to the hot juice and boil for approx. 1-2 minutes until a kind of pudding is formed. Return the apple pieces to the pan and stir in. Then decant and leave to cool completely, covered.

Prepare the vanilla mousse according to the packet instructions. Pour the chilled mousse into a piping bag and pipe small dots in two circles as shown in the picture. Spread ¼ of the apple filling between the circles and in the center. Place the next base on top and continue until the end. Chill the cake until ready to serve.