

Sous vide apple millefeuille and cinnamon mousse

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Cooking time: 27 minutes



Ingredients

For 6 people:

Apple (sous vide):

400 gr golden apples
80 gr granulated sugar
1 vanilla pod

Mousse (sous vide):

3 dl milk
3 dl cream
1 cinnamon pod
6 egg yolk
90 gr granulated sugar

Puff pastry:

400 gr puff pastry

Garnish:

Pine nuts
Raisins

Preparation

Apple (sous vide):

Peel and core the apples, cut into wedges, place them in a sous vide vacuum bag with granulated sugar and vanilla. Seal and submerge completely into the **fusionchef** water bath to cook sous vide at 60 °C for 12 minutes and allow cooling.

Mousse (sous vide):

Beat the egg yolks with sugar add cream and milk. Place them in a vacuum bag with cinnamon. Seal and submerge in **fusionchef** sous vide water bath to cook sous vide at 92 °C for 15 minutes. Allow cooling. Filter and pour the cream in a siphon, charge it with gas charges. Keep it in fridge.

Puff pastry:

Roll out the puff pastry, cut into 10 cm disks, arrange them on a baking sheet and cook them in the oven for 20 minutes at 190 °C.

Garnish:

Arrange the puff pastry on the serving dishes; add apples and finishing with cinnamon cream, pine nuts and raisins.

This recipe was generously provided by Danilo Ange.