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Preparation time: 1 hour

Cooking time: Apple 20 / Custard 15



Ingredients

For 4 servings:

Apples (sous vide):

2 apples
40 ml apple juice
1 vanilla pod
20 g sugar
30 g butter

Custard (sous vide):

200 ml milk
3 egg yolks
Pulp of ½ vanilla pod
35 g sugar

Preparation

Apples (sous vide):

Peel the apples and cut them into eight pieces. Remove the cores and vacuum them together with the other ingredients. Cook sous vide in your **fusionchef** sous vide water bath at 85 °C for 20 minutes. Glaze the apples in butter when required.

Custard (sous vide):

Blend all of the ingredients and chill them for two hours. Vacuum and cook them in your **fusionchef** sous vide water bath at 85 °C for 15 minutes. Take them out of the bath and emulsify in the bag while warm. Quickly cool down in ice water. Froth with wire whisk if necessary.

We recommend serving this dish with butter crumbles.