



BIOSÜDTIROL

Organic farmer Priska serves: Apple Compote Dessert

Preparation time: 20 minutes

Difficulty: easy

Ingredients (4 portions)

1/2 kg peeled **Gala** (also delicious with Topaz, Natyra or Braeburn)

approx. 7 Amaretto biscuits

1 handful hazelnuts

juice of half a lemon

a little grated ginger

cream

Preparation

Apple compote: Peel the apples and cut into pieces. Boil briefly with a little water, lemon juice and ginger, purée and allow to cool. Add the crumbled Amaretto biscuits to the apple compote and fold in. Brittle: Gently toast the crumbled Amaretto biscuits and chopped nuts in a pan. Distribute the apple compote into glass bowls and sprinkle with the brittle. Whip the cream and top the compote with a spoonful. Finally, decorate with a little more brittle and serve with a smile.

Priska's Tip:

A hint of vanilla is also delicious with apple compote. Simply swap out the ginger and Amaretto biscuits for a little vanilla sugar.