



**BIOSÜDTIROL**

## Organic farmer Johanna serves: Apple Tiramisù in a Jar

Preparation time: 20 minutes

Difficulty: easy

### Ingredients (10 servings)

2 eggs

1 egg yolk

80 g sugar

250 g mascarpone

250 g quark

200 g cream

1 tbsp advocaat

1 tbsp amaretto

Lemon zest

1 vanilla sugar

approx. 1 kg **Golden Delicious**

Apple juice

Biscuits

Toasted chopped almonds and pine nuts

### Preparation

Apple purée: peel and chop the apples. Cook them down with a little water, stir and allow to cool. Mascarpone cream: whisk the egg yolk and the eggs together with the sugar and vanilla sugar until creamy (heat over a bain marie to 85°C and then stir until cold). Add the mascarpone, quark, advocaat, amaretto and the lemon zest to the egg mixture. Then combine the whipped cream. Layer the tiramisù in jars: start with the biscuits soaked in apple juice, then add a layer of apple purée, then a layer of mascarpone cream. Then biscuits again, apple purée and mascarpone cream. Decorate with the toasted almonds and pine nuts and chill in the fridge for approx. 30 minutes. And serve with a smile.

### Johanna's Tip:

You only need to heat the Golden Delicious very briefly, you don't want them too soft. That way you retain the flavour of the apples in the purée. Buon appetito!