Pomme Carnival

A delicious blend of Fruity poached apple in red wine with Almond chia Pudding, Almond skin crumble, Almond Cubes and apple cinnemon crisps

INGREDIENTS

2 servings  |  15 minutes

1 Red wine poached apple
Apple crisps
almond milk
almond crumble
almond cubes
Red wine Leather

DIRECTIONS

1. plate the pudding as the base
2. top it with the poached apple
3. garnish with the almond skin crumble, red wine leather,
almond cubes and apple crisps
4. Ready to serve
Chia Almond Pudding

With honey

INGREDIENTS

2 Tbsp Chia Seeds
100g Almonds
50g water
1 Tbsp Honey

DIRECTIONS

1. First blanch and peel almonds, keep the peels aside and grind the almonds with water.
2. Pour this mixture over a Muslin cloth with a container underneath to get the almond milk, keep aside the almond remains.
3. Boil the almond milk and remove from head once steam is visible.
4. Add honey and chia seeds, mix well and let sit overnight.
5. Your Chia & Almond pudding is ready.
Poached Apple
With Cinnamon & Red Wine

2 servings  1 Hour

INGREDIENTS

1 Apple
100g water
50g Merlot

DIRECTIONS

1. Peel the Apple, Keep the peels aside
2. Cut it in half and pour in a saucepan containing red wine and water mixture.
3. Let cook at 100 Degrees for an hour
4. Remove from heat and let soak till you get the desired colour
Apple Crisps
With Cinnamon

2 servings  15 minutes

INGREDIENTS

1 Apple peels
1/4 Tsp Cinnamon
1 tbsp castor sugar

DIRECTIONS

1. Use the peels of the apple Used for poaching and mix with sugar and cinnamon
2. Bake at 120 C for 1 hour till it's completely crisp
Almond Crumble

With Cinnamon

INGREDIENTS

- 1 cup almond peels
- 20g butter
- 20g flour

DIRECTIONS

1. Dry the almond peels in the oven at 120 C for 1 Hour
2. Mix these dried up peels with butter and flour and make a crumble
3. Bake the crumble at 180 C for 7-8 Minutes
Almond Cubes
With Cardamom and Caramel

INGREDIENTS

2 servings  1 Hour

1 cup Almond remains
1 Tsp cardamom powder
1/2 Cup castor sugar

DIRECTIONS

1. Use the Almond remains after straining the almond milk and cut into small squares
2. Take a bowl and add cardamom powder to castor sugar and mix well.
3. Toss the almond cubes in the sugar mix
4. Bake in a silicone mat for 45 Minutes at 120 C
Poaching Red Wine Jelly leather
made with Agar Agar

INGREDIENTS

2 tsp agar agar

DIRECTIONS

1. Add Agar agar and red wine remains from the Apple poaching in a deep bottom saucepan
2. Cook till thick for about 5 minutes at 1400
3. Pour over silicone mat and spread evenly
4. Let cool and peel off after cutting into desired shape and design
5. Use for garnish