

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



2 servings



15 minutes

INGREDIENTS

- 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



2 servings



1 Hour

INGREDIENTS

2Tbsp 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 heat 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
1tbsp 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



2 servings



15 minutes

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 180C for 7-8 Minutes

Almond Cubes

With Cardamom and Caramel



2 servings



1 Hour

INGREDIENTS

- 1 cup Almond remains
- 1Tsp 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



2 servings



15 minutes

INGREDIENTS

Red Wine remains

1 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