

Sliced apple with sweet-and-sour sauce and vanilla ice cream

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Doces e Sobremesas	Rápido	Fácil	Low	With friends	4 pessoas

Ingredientes

- 250ml Gallo Modena Balsamic
- 25ml Gallo Cider
- 250g Fuji or pink lady apples
- 125g brown sugar
- 4 scoops of vanilla ice cream
- 75g honey
- Mint to taste

Modo de preparação

1. To prepare the balsamic vinegar reduction, add the vinegar and the honey in a small pan and stir until it dissolves. Bring to the boil in medium heat to reduce the volume and thicken. Set aside.
2. Heat the sugar and when it starts to darken, add the cider vinegar.
3. Slice the apples, brown them in the previously prepared caramel and pile them in the shape of a volcano.
4. On the top, serve a vanilla ice cream scoop with a drizzle of honey and the balsamic vinegar reduction.
5. Decorate with mint.

Produtos utilizados



Modena Balsamic

Premium Vinegar



Cider

Daily Vinegar

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