



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



Categoria

Doces e Sobremesas



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Low



Com quem?

With friends



Nº de pessoas

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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