

CRACKS WITH SAUTÉED APPLE AND APPLE ICE CREAM

INGREDIENTS

1 l. of low calorie cream
1 vanilla bean
1 kg. of apples
200 gr. of sugar
Olive oil
Low salt butter
Cinnamon
Bicentury CRACKS

DIRECTIONS

1. Bring the cream, vanilla and sugar to the boil.
2. Sauté some apple slices in butter.
3. Place some of the cream mixed with butter on a plate, placing on top of it the apple slices, followed by the Bicentury crack. Place a scoop of ice cream on one side and sprinkle with cinnamon.

Directions for making apple ice cream

1. Cook the apples in cider and some sugar. Make some syrup using the rest of the sugar and some water.
2. Mash the apples and add the syrup. Place in the freezer, removing it regularly to stop it from becoming lumpy.