



HUG flat Swiss Bricelet wafers with apple and cinnamon parfait and cassia bark syrup

Recipe serves 10-12 persons with HUG flat Swiss Bricelet wafers

Ingredients

250 g stewed apple
1 sheet gelatine
50 g egg white
65 g sugar
5 g ground cinnamon
10 g calvados
190 g whipped cream

Syrup:

125 g cane sugar
250 g balsamic vinegar
2 cinnamon sticks
15 star anise, whole



Preparation:

Soften the gelatine in cold water. Beat the egg whites and sugar until the mixture is stiff. Remove the gelatine from the water and heat it with a little stewed apple until it dissolves. Add the gelatine mixture to the rest of the stewed apple, add the cinnamon and mix together. Fold the stewed apple into the beaten egg white mixture. Fold the liquor and the whipped cream into the beaten egg white mixture. Spoon the parfait into a suitable mould and place it in the freezer.

Syrup:

Bring all the ingredients to the boil. Reduce over a low heat. Allow to cool and press through a sieve.

Remove the frozen parfait from the mould and place it on a plate. Garnish with the flat Bricelet wafers and pour over the cassia bark syrup in a decorative pattern. Garnish with apple slices and fresh mint.

