

APPLE MOUSSE

WHAT YOU'LL NEED

- 20 Granny Smith apples, peeled, cored and quartered
 - 60g butter
 - 300ml lemon juice
 - 300gm caster sugar
 - 12 leaves gelatine, soaked in cold water
 - 150ml Calvados, or other apple brandy
 - 30ml espresso
 - 600ml whipping cream
- Crème Anglaise
- 300ml milk
 - 6 egg yolks
 - 100g caster sugar

WHAT TO DO

1. Sweat the apples in a stainless steel pan with the butter and sugar until soft and lightly caramelized. Set aside and leave to cool
2. Prepare the crème anglaise by beating the egg yolks and sugar together until pale. Boil the milk and whisk into the egg yolks and sugar. Transfer mixture to a clean pan and cook slowly on the stove top until thick enough to coat the back of a spoon
3. Whisk the softened gelatine into the crème anglaise and set aside.
4. Mix the coffee and calvados, lightly whip the cream to medium peaks then fold into the crème anglaise and caramelised apples.
5. Divide into individual moulds and set for at least 8 hours



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