



BOSCH
Invented for life



Aebleskiver and Hay

Overview

Difficulty: Hard

Servings: 1-2

Preparation Time: 20 mins

Cooking Time: 40 mins

Ingredients

- 85g of egg yolks
- 150g of egg whites
- 150g of cream
- 125g of plain flour
- 65g of melted butter
- 5g of sea salt
- 50g of meadowsweet hay

Methods

1. Toast the hay at 200°C for one hour.
2. Infuse the cream with the hay whilst it is still warm for several hours and pass through a fine sieve. The cream will have taken on the flavour of tasted hay.
3. Place the egg yolks and cream into the mixing bowl with the whisk attachment into the MUM5. Whisk at speed 7 for several minutes until it has thickened slightly.
4. Lower the settings to speed 3 and add the flour in a little at a time. When the flour has been completely incorporated into the mixture, increase speed to 6.
5. When egg yolk and cream mixture is no longer lumpy, add melted butter and sea salt. Continue to whisk for another 5 minutes. Set aside in a deep bowl.
6. Place egg whites with whisk attachment into the MUM5 and set to speed 7. Whisk until the egg whites are stiff.
7. Gently fold in the egg whites with the egg yolk and cream mixture. Ash and Sugar Powder 100 grams meadowsweet hay 300 grams icing sugar
8. Burn the hay with a handheld blowtorch until it is completely burnt. When it is cool, pass ash through a fine sieve.
9. Mix the icing sugar with ash. Granny Smith Apple Puree 6 granny smith apples Some freshly squeezed lemon juice

10. Peel and dice the apples into even chunks.

11. Cook in a dry non-stick frying pan over very low heat to sweat. Be careful not colour the apples.

12. When soft and still warm, place apples in the MUM5 with the blender attachment. Blend on speed 7 until it becomes a smooth puree. Add a little lemon juice if necessary.

Special thanks to Chef Michael Han

Product Used

Kitchen Machine Styline MUM52110

MUM5 — the powerful kitchen machine with an award-winning design — a real all-rounder, easy to use and in exceptional Bosch quality.

