
PIONONO: APPLE PIE CHIFFON ROULADE



Food : Main Courses

Ingredients

Sponge Ingredients • 5 yolks • 108 ml hot water • 83ml oil • 125g self raising flour • 5 whites • 108g sugar • 7g roasted pecan nuts • 7g roasted pistachio nuts • 14g plain flour • 14g almond meal • 14g unsalted butter
Caramelized Apple Ingredients • 3 Granny Smith Apples • 5 table spoon raw sugar • 3 tablespoon Apple Pie Tea

Methods

Sponge Method

- Whisk yolks til light and fluffy.
- Add oil slowly
- Add water
- Add self raising flour
- Whisk white and add sugar to make merengue
- Add the merengue to the yolk mixture
- Spread evenly on to baking paper
- After roasting the nuts, grind them into smaller chunks
- Add flour, almond meal and butter and mix it by hand to make a crumble
- Spread the crumble evenly on to the spongemixutre
- Bake for 12 min at 150°C

Caramelized Apple

- Peel the skin of apples and continue to peel the apples to get thin slices of the apples.
- Place raw sugar in a pan and caramelize.
- Add apples and tea
- Let it coo