



INGREDIENTS

100 g ROUGETTE Bavarian Red
60 g pecans, roughly chopped
4 apples
50 g cranberries
2 tbsp. brown sugar
1 tsp. cinnamon
3 pods (whole) star anise
200 ml hard apple cider
or apple juice
2 tbsp. maple syrup or honey
1 tbsp. butter, softened



Baked Apples with ROUGETTE Bavarian Red and Cranberry-Pecan Filling

INSTRUCTIONS

1. Preheat the oven to 200°C top/bottom heat (180°C convection). Thoroughly wash the apples and cut off the top part of the apple to form a “lid.” Use an apple corer to remove the cores, leaving the base of each apple intact.
2. Finely dice ROUGETTE Bavarian Red. Combine cranberries, chopped pecans, ROUGETTE Bavarian Red and brown sugar in a bowl. Then fill the apples and cover with the tops.
3. Heat the apple cider, cinnamon, star anise, and maple syrup together in a small pot. Add the softened butter and melt.
4. Set the filled apples in an oven-proof dish and pour some of the sauce over them. Bake for approximately 30–35 minutes. The apples should be soft and the filling slightly browned. Remove the baked apples from the oven. Drizzle with the remaining sauce before serving.



50 minutes



4 servings



88.5 kcal
3671.5 KJ
10.6 g protein
47.4 g fat
81.8 g carbs