

APPLE'S WEEK

BAKED APPLES WITH PINK PRALINE ALMONDS

Ingredients (for 4 people)

- 4 Golden apples
- 60g pink praline almonds
- 20 g salt butter

Preparation:

Preheat the oven to 180 °C.

Peel (optional) and core the apples.

Put them in a baking dish.

Put the crushed praline almonds into the middle (keep a little to decorate when serving). Put a little salt butter on top of the apples to make them more yummy.

Pour a little water in the bottom of the dish and bake for 20 to 30 minutes, basting regularly.

Serve in a small bowl with the cooking juice and a pinch of pink pralines to decorate.

