

## PUDDING WITH APPLES AND ADVOCAAT



### Type of dish:

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Desserts

### Categories :

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Beers and spirits with character

Fruits and vegetables

Dairy and egg products and derivatives

### Ingredients

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- ✓ 20 cl milk
- ✓ 1 vanilla stick
- ✓ 100 g butter
- ✓ 100 g flour
- ✓ 4 egg yolks
- ✓ 2 Jonagold apples cut in pieces
- ✓ and sautéed in butter
- ✓ egg whites
- ✓ 300 g sugar
- ✓ 1/2 bottle of advocaat (egg liqueur)

### Preparation

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Boil the milk with the vanilla stick. Work the butter to soften it and mix it into the flour. Carefully add the boiling milk while stirring. After 4 to 5 minutes allow to thicken on the heat for 4 to 5 minutes. Add the egg yolks and the apples. Beat the egg whites until stiff and incorporate them into the pudding.

Butter a mould, dust the bottom and sides with sugar and pour in the pudding (up to 3/4 of the height at maximum). Allow the pudding to set for 40 minutes in the oven before baking it in a bain-marie. Turn out the pudding, allow to cool and cover with advocaat just before serving.

