



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Apples**

Vanillesauce mit Apfel (Vanilla Sauce with Apple)

Ingredients:

2 apples, peeled and diced
2 cups milk
1 cup heavy cream
 $\frac{3}{4}$ cup (about 12 egg yolks)
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup rum
2 tsp cinnamon
1 tsp vanilla

Directions:

In a small sauce pot, heat the diced apples and rum over medium heat until the rum has reduced to half and the alcohol has cooked out. Remove from heat and set aside until completely cooled. Stir in the vanilla.

Whisk together the sugar, egg yolks, and cinnamon in a mixing bowl. Bring the milk and cream to a boil. Very slowly pour about a half cup of the milk mixture into the egg mixture whisking at the same time to temper the eggs. Repeat the same step with another half cup of the milk mixture. The egg mixture should be liquidy. Whisk in the remaining milk then pour back into the pot over medium high heat. If it begins to boil, lower the heat. Cook until it begins to thicken. Then remove from heat. Stir in the apples with rum. Serve warm or cold over desserts.

*This is a recipe I use over the holidays so it will yield a good amount. Cut the recipe in half if needed before you begin.