



**Nova Scotia
Apples**
Pick An Original



Apple Truffle

1988 Winner - Best Western Aurora Inn, Amy Campeau

Puff Crust and Decoration:

- 1 cup all purpose flour
- 1 cup water
- 1/2 cup butter in pieces
- 1/4 tsp salt
- 1 tbsp fine sugar
- 3 eggs

Sift flour, bring next four ingredients to rolling boil. Add flour all at once and stir vigorously until batter leaves sides of pan. Transfer to mixing bowl and mix for a few minutes to cool before adding eggs one at a time. Line a 10" springform pan with silicone or brown paper. Pipe 12 small rosettes and fill pan bottom with remainder. Bake until brown at 400°F. Rosettes will bake sooner, so it's better to use separate pans. Remove tops from rosettes when baked and any wet batter inside. Refrigerate both.

- 7 med. sized Nova Scotia apples (reserve one for decoration)
- 1 cup apple juice
- 1 tsp cinnamon
- 1/4 tsp allspice and pinch of nutmeg
- 1/4 cup sugar
- 1 3/4 lb white chocolate (plus 1/4 lb for decoration)
- 1 cup cream (not whipped)
- 3 1/2 oz apple juice
- 2 cups whipping cream

Cook apples in first amount of juice and sugar. Drain and puree, adding the three spices to puree. Melt white chocolate in double boiler on low heat. Heat second amount of apple juice and 1 cup cream to luke warm. Combine, stirring well. Both must be luke warm. Whip 2 cups cream. Combine white chocolate mixture to cream and add puree.

To Assemble:

Pour apple truffle mixture into pan. Refrigerate until firm (1 to 3 hours). Shave (with potato peeler) enough white chocolate for sides of cake and refrigerate. Melt remainder in double boiler and dip rosettes. The rosettes may be filled with a mixture of 1 cup whipping cream, 3 tbsp sugar, and 1/4 tsp cinnamon. Remove pan sides and silicone or brown paper. Put shaved white chocolate on sides. Place cream filled rosettes on top. Lastly, place finely sliced apples dipped in lemon juice for decoration.

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