

# Apple Snow



**Serves 6 - 8**

**Prep 20 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

3 large tart apples such as Bramley, peeled, cored and quartered

3 large egg whites

60g icing sugar, or to taste

1. Place the apple quarters in a saucepan and add just enough water to cover. Bring to a boil over a medium-high heat. Reduce the heat and simmer until the apples are totally soft (about 5-10 minutes) Drain off the liquid and pass the apples through a sieve into a bowl.
2. Whip the egg whites until foamy, then begin adding the sugar a little at a time, beating until the whites are firm and shiny. With the mixer on high speed, gradually begin adding the apple puree, a few spoonfuls at a time. The mixture will transform from foamy to dense and nearly grow out of the bowl. Once all the puree has been added, taste the "snow" and add more sugar if required.
3. Serve a large dollop of the apple snow set on a small pool of custard.