



Manzana Gratinada (Apple Gratin)

Serves 6

For the apples:

2 to 2 1/2 pounds Pippin or Granny Smith apples
1 tablespoon lemon juice
1 cup sugar

For the topping:

2 cups blanched almonds
1 cup sugar
8 tablespoons butter
4 eggs

To prepare the apples:

Peel, core and cut the apples into thin crescents. Put them in a bowl with water to cover, acidified with lemon juice to keep them from browning.

In a pan large enough to hold all the apple slices, combine the 1 cup sugar with 1½ cups water; bring to a boil. Drain the apple crescents and add them to the pan. Cook at a boil for just 5 minutes.

Butter a gratin dish or a small pie plate. Remove the apple slices from the syrup with a slotted spoon, and pile them into the baking dish.

Preheat oven to 425 degrees F.

To prepare the topping:

Finely grind almonds and sugar in the food processor. Cut the butter into small pieces and add to the mixture; whirl until smooth. Add the eggs and whirl to blend. Pour this mixture over the apples.

Bake in the preheated oven for 15 minutes or until top is puffed and golden. Serve warm.

Wine Pairing:

Marimar Estate Earthquake Block Pinot Noir
Marimar Estate La Masía Chardonnay

Recipe from:

The Spanish Table, page 236
by Marimar Torres