Desserts / Bosnia & Herzegovina

Tufahije

Apples poached in syrup and filled with walnuts under whipped cream.

Time 60 min **Servings** 6

What you'll need.

- ☐ 6 piece Firm apples
- ☐ 300 g Sugar
- ☐ 1 piece Lemon
- ☐ 1 tsp Vanilla
- ☐ 6 piece Walnut halves — to decorate
- ☐ 250 g Walnuts — ground
- ☐ 700 ml Water
- ☐ 300 ml Double cream
- ☐ 1 piece Cinnamon stick

Let's make it.

01 Peel the apples and core them without going through, so each forms a cup.

02 Make a syrup of water, sugar, lemon juice and cinnamon, bringing it to the boil.

03 Lower the apples into the syrup and poach them twenty minutes on a low heat, turning them.

04 Lift the apples out with a slotted spoon and cool them completely, keeping the syrup.

05 Mix the ground walnuts with three spoons of the syrup into a pliable mass.

06 Fill the apples with the walnut mass, mounded, and set them in dishes.

07 Spoon over the remaining syrup and top with whipped cream and a walnut half.

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