Apple and Cream Layered Dessert

czas przygotowania: **50 min**

poziom trudności: **średni**



A delicious layered dessert combining a light chocolate sponge base, a smooth whipped cream filling and a fruity apple layer. Finished with delicate sponge fingers and grated dark chocolate, this elegant homemade dessert offers a wonderful balance of creamy sweetness and refreshing apple flavour. Perfect for family gatherings, afternoon tea and special occasions.

Składniki

For the chocolate sponge:

- Plain flour – 50 g
- Gellwe Cocoa Powder – 20 g
- Gellwe Baking Powder – ½ tsp
- Large eggs – 2
- Sugar – 150 g

For the apple layer:

- Apple purée – 1 litre
- Gellwe Food Gelatine – 25 g

For the cream layer:

- Whipping cream (30% fat) – 500 ml
- Icing sugar – 2 tbsp
- Gellwe Food Gelatine – 20 g

Additionally:

- Sponge fingers (ladyfingers) – 150 g
- Dark chocolate – 50 g

Sposób przygotowania