



## Thousand layer apple cake

Gaggenau Appliance:

Preparation Time: 1 hour

Cooking Time: 1½ hours + cooling time

Serves: 8

### Ingredients

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10 large Granny Smith apples  
1 lemon, halved  
1 vanilla bean, seeds scraped  
300g caster sugar  
Butter, for greasing the tin  
Crème fraîche to serve

#### **Apple Glaze (optional)**

200g caster sugar  
300ml apple juice

### Method

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For perfect pork crackling every time, use this recipe and the combi-steam oven.

#### **Preparation:**

1. Preheat oven to **Hot air 180°C + 30% humidity**.
2. Peel the apples and place in a large bowl of cold water with a lemon, to prevent browning.
3. Blend the vanilla bean seeds and sugar in a high speed blender until combined. Pour into a medium bowl and set aside.
4. Butter the sides of a 20cm round cake tin with removable base and line the base with baking paper. Place the cake tin in a stainless steel unperforated tray.
5. One at a time, cut apples into quarters and remove core. Finely slice on a mandolin. Layer the apples in the tin, overlapping. When you have one layer, sprinkle over 1 to 2 tablespoons of vanilla sugar. Continue with remaining slices and repeat the process with all the apples. Make sure that the tin is filled evenly. Finish the top layer in a pretty pattern.
6. Press down gently with your hands. Some syrup may leak from the bottom of the cake tin. This is expected. More syrup will leak out of the tin as the cake cooks. You will use this syrup to baste the cake.
7. Place the cake in the oven on shelf position 1 and cook for 1½ hours, basting every 15 minutes.
8. Remove from oven and allow to cool at room temperature. The cake will reduce in height as it cools.

**Note** One of the keys to crisp crackling is to dry out the skin of the pork. Don't buy pork that is packaged in plastic. Good butchers will always keep their meat in optimal storage conditions. You can keep it uncovered in the fridge for up to 24 hours, especially good for larger cuts of pork.