

## PIONONO: APPLE PIE CHIFFON ROULADE



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Natalie Noriega



Misaki Montgomery

- Sub Category Name  
Food  
Main Courses

### Ingredients

#### PIONONO: APPLE PIE CHIFFON ROULADE

##### Sponge Ingredients

- 5 yolks
- 108 ml hot water
- 83ml oil
- 125g self raising flour
- 5 whites
- 108g sugar
- 7g roasted pecan nuts
- 7g roasted pistachio nuts
- 14g plain flour
- 14g almond meal
- 14g unsalted butter



## **Caramelized Apple Ingredients**

- Granny Smith Apples
- 5 table spoon raw sugar
- 3 tablespoon Apple Pie Tea

## **Methods and Directions**

### **PIONONO: APPLE PIE CHIFFON ROULADE**

#### **Sponge Method**

- Whisk yolks til light and fluffy.
- Add oil slowly.
- Add water.
- Add self raising flour.
- Whisk white and add sugar to make merengue.
- Add the merengue to the yolk mixture.
- Spread evenly on to baking paper.
- After roasting the nuts, grind them into smaller chunks.
- Add flour, almond meal and butter and mix it by hand to make a crumble.
- Spread the crumble evenly on to the sponge mixutre.
- Bake for 12 min at 150°C.

#### **Caramelized Apple**

- Peel the skin of apples and continue to peel the apples to get thin slices of the apples.
- Place raw sugar in a pan and caramelize.
- Add apples and tea.
- Let it cool.