



Creamy Apple Butter



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES

Ingredients

60 gr soft dried apple rings
1 tbsp lemon juice
1 tbsp calvados
250 gr butter
1 tbsp apple molasses or honey
dried apple pieces (for garnish)

Method

Cut apple rings with a pair of scissors and marinate them with lemon juice and calvados in a small bowl.

Whisk butter with a mixer until frothy and add marinated apple pieces and apple molasses (or honey).

Pour butter into a china bowl, garnish with apple pieces, cover with a lid and leave in fridge until the butter hardens.

Notes
