**APPLE DESSERT WITH WHIPPED ROSEMARY CREAM**

**Ingredients**

(Serves 8)

¼ l whipping cream

3 sprigs fresh rosemary

1 kg apples

1 dl white wine

50 g sugar

½ vanilla pod

100 g bread crumbs mixed with 50 sugar

Butter

150 g almond macaroons

4 T almond flakes

Evening before: Put the rosemary in the cream in a bowl in the fridge.

Peel the apples, remove the cores and dice them. Place the apples in a casserole with ½ dl water, wine, sugar and the split vanilla pod. Let it simmer for about 10 minutes. Adjust the taste with more sugar if needed and let it cool.

Roast the breadcrumb mix in butter in a frying pan and let it cool.

Crush the macaroons and mix with the breadcrumbs.

Layer the applesauce with the breadcrumbs in a bowl or dessert glasses. Cover and let cool.

Just before serving remove the rosemary from the cream. Whip the cream till it is stiff. Distribute on top of the apple dessert. Top with almond flakes.