



Apple Millefeuille Suitable for celiacs

Ingredients:

Green apples

2 units

Sugar

5 tablespoons

Ground cinnamon

1 tablespoon

Walnuts

50 grs.

Preparation:

Peel the apples and into slices of approx. 2 millimeters. Form layers with the apple slices in the BigCheff and sprinkle each layer with sugar and cinnamon. Repeat this until the BigCheff is completely filled. Microwave for 4 minutes on high. After cooking decorate with walnuts. Use gluten-free ingredients.

