



## Green Apple Gelée

---

500g green apple purée (10% sugar)  
½ vanilla bean, split and scraped (pod discarded)  
40g granulated sugar  
125g white wine  
125g water  
1.7g gellan LT-100(high acyl)  
1.2g gellan F (low acyl)

1. Heat apple purée with vanilla and sugar, reserve warm.
2. Combine remaining ingredients and blend well with an immersion blender, about two minutes.
3. Transfer mixture to a small sauce pan and heat just until boiling. Quickly combine with the reserved pear purée and once again mix with an immersion blender.
4. Into prepared forms, pipe the mixture, tapping the forms to reduce the chance of air pockets.
5. Allow to chill and set before removing from forms.