

Applesauce

The recipe is for 25 portions.

Preparation Applesauce

Wash the apples and then core and quarter them.

Add lemon juice.






Cook water, apples, sugar and herbs in a pot.

Cover the pot and stew them softly.

Mix it, taste it, enjoy it!

Serve with Kaiserschmarren.



Applesauce	
2,5kg apples	
60g granulated sugar	
3 lemons	
1l water	
clove cinnamon	

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