

Stewed apples to vanilla

For 6 people

■ 2,2 lb of apple, 2 vanilla pods, 3 tablespoons of caster sugar.

■ Peel apples, and cut them in small pieces.

■ Split the vanilla pods, and scrape seeds. In a pan, put apples, seeds of vanilla and sugar.

■ Let cook on soft fire while stirring up regularly, during about fifteen minutes.

■ *To serve with some small cakes, and a glass of cider. Sugar is optional. Cinnamon can take the place of vanilla.*

