INDIRECT · EASY

Moscatel and Cinnamon Baked Apples on the Kamado, Stuffed with Walnuts

Reineta apples stuffed with butter, brown sugar, cinnamon and walnuts, splashed with moscatel and roasted indirectly at 180 °C. An autumn dessert served warm, with cream or ice cream.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	75 min	6	180 °C

Ingredients

- **6 ud** reineta apples of about 200-250 g each
- **70 g** brown sugar
- **60 g** shelled walnuts, toasted and chopped
- **1 pizca** fine salt
- **1 ud** orange, grated zest only plus a few drops of juice
- **80 g** butter at room temperature
- **2 cdta** ground cinnamon
- **30 g** seedless raisins (optional)
- **150 ml** Alicante or Valencia moscatel
- **300 ml** whipping cream, or vanilla ice cream to taste

Method

1 SET UP THE KAMADO FOR INDIRECT

Fill the firebox with clean lump charcoal and light it. Set the deflector and grate in place, close the lid and bring the chamber to 180 °C with the bottom vent open barely a finger and the top vent half open, adjusting for your kamado. Wait 20-25 minutes until the temperature holds without swinging and no white smoke comes out. Meanwhile, prepare the apples.

2 CORE AND SCORE THE SKIN

Wash and dry the apples. Remove the core with an apple corer without going through the base, leaving a hollow about 2-3 cm wide. With the tip of a knife, cut a shallow line around the equator of each apple: this way the skin opens without bursting. If any will not stand upright, trim a very thin slice off the base.

3 MAKE THE FILLING

Mix the butter with the brown sugar, cinnamon, salt and grated orange zest until you have a smooth paste. Fold in the chopped walnuts and the raisins, if using. Spoon the filling into the hollows, pressing it down with a teaspoon and leaving a small mound on top.

4 ARRANGE AND ADD THE MOSCATEL

Place the apples in the dish (or four in the 24 cm cocotte), close together but not squeezed. Pour the moscatel into the bottom, not over the filling, along with a few drops of orange juice. A thin layer that wets the base is enough (about 100 ml in the cocotte): with more liquid the fruit stews instead of roasting.

5 ROAST COVERED FOR THE FIRST HALF HOUR

Burp the lid (lift it 5 cm for a few seconds, then open fully) and, wearing gloves, set the vessel on the grate above the deflector and close. If using the cocotte, put its lid on; with the dish, cover it loosely with aluminium foil. Roast 25-30 minutes at 180 °C so the fruit softens in the steam without the skin drying out.

6 UNCOVER, BASTE AND BROWN

Open with burping and gloves, remove the lid or foil and baste each apple with the juices from the bottom using a spoon. Close and roast another 15-25 minutes uncovered, basting once more halfway, until the skin wrinkles and browns and a toothpick slides into the flesh without resistance. If the base darkens too much, lower the temperature with the bottom vent.

7 REST AND SERVE

Lift the vessel out with gloves, using both hands, and rest the apples ten minutes: the sugar is extremely hot. Whip the cream without over-sweetening or take out the ice cream. Serve each apple with its pan syrup, a spoonful of cream or a scoop of ice cream and a few walnuts on top. Close both vents to put out the coals.

Editor's tips

- Cut around the equator before stuffing: that is what stops the skin from bursting and lets the fruit expand without splitting.
- If the sugar at the bottom starts to darken, add two spoonfuls of moscatel or water. A dark caramel makes the syrup bitter, and it is easy to avoid by keeping an eye on the final quarter of an hour.
- Make use of the hot kamado: if you have just roasted a meat indirectly at 180 °C, the apples go in right afterwards with nothing to change. The dessert is served warm, so time it while everyone eats the main course.
- A pinch of salt in the filling lifts the cinnamon and the moscatel. If the cream tastes flat, a teaspoon of sugar and a little grated orange zest lift it without masking the fruit.

Gear for this recipe

Kamado Bono Grande XXL 59 cm

It is the size that lets the 41.5 cm dish sit flat: the Kamado Bono Grande XXL has a grate of about 49-50 cm, and its six-piece accessory bundle includes the deflector this indirect roast at 180 °C needs. With six apples there is room for air to circulate around the dish. Honest drawback: almost 100 kg of ceramic takes a while to settle and uses a fair amount of charcoal per light, so for a dessert on its own it pays off mainly when you are using the heat from an earlier roast.

mikamado.es/en/kamados/kamado-bono-grande-xxl-59

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

An hour at 180 °C wants a clean charcoal that leaves no taste on the fruit. Jealous Devil is quebracho blanco lump in large pieces, low in ash (around 3%) and neutral in aroma according to its listing, and a full firebox covers the roast with plenty to spare and no refuelling. Honest drawback: it is built for high heat and very long sessions, so at 180 °C the vents have to stay nearly closed and it is easy to overshoot if you open them too far.

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

Rösle 25233: high-sided 18/10 stainless steel tray

It is the roasting vessel of the recipe: 18/10 stainless steel measuring 41.5 x 22.5 cm and about 4.7 cm tall according to its listing, with a 3-litre capacity. It needs a grate of about 47 cm or more to sit flat. Six apples fit in two rows and the rim keeps the moscatel and butter from spilling. It also carries the dessert to the table. Drawback: stainless steel conducts heat less well than iron and does not give the covered-pot effect, so it needs foil over it for the first half hour, and burnt sugar on the edge of the base is hard to scrub off.

mikamado.es/en/accesorios/rosle-fuente-universal-pro-barbacoa

Staub round cocotte: 24 cm enamelled cast iron casserole

It is the covered alternative for four apples: enamelled cast iron, 24 cm and 3.8 L, with an iron lid and a metal knob heat-resistant to 250 °C according to its listing. The interior enamel is easy to clean and the iron spreads the heat, so the fruit comes out juicier. Real drawback: it weighs about 4.6 kg, so it comes out with gloves and both hands while the sugar is bubbling; at 180 °C indirect it is no problem, but do not go beyond 250 °C or leave it empty for long over direct fire.

mikamado.es/en/accesorios/staub-cocotte-redonda-24-hierro-fundido

Full recipe at: mikamado.es/en/recetas/manzanas-asadas-moscatel-canela-kamado

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