KIKKOMAN

Soy-Honey Caramelized Apples with Vanilla Ice Cream

Total time **20 mins** **10 mins** preparation time **10 mins** cooking time

INGREDIENTS

4 portion(s)

2	apples
2 tbsp	honey
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
3 tbsp	butter
20 g	hazelnuts
20 g	dark chocolate
	Vanilla ice cream

PREPARATION

Step 1

2 apples

Cut the apples into wedges.

Step 2

2 tbsp honey - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **3 tbsp** butter

Heat a pan and add butter, honey, and soy sauce. Let it dissolve slightly before adding the apples. Cook over medium heat until the apples caramelize.

Step 3

20 g hazelnuts - **20 g** dark chocolate - Vanilla ice cream

Finely chop the chocolate and coarsely chop the hazelnuts. Serve the caramelized apples with vanilla ice cream, dark chocolate, and hazelnuts.