

# Amandine cookie, Caramelized apple with spices, cooking juice deglazed with maple syrup, whipped cream quenelle |

Recipe for 12 Tapas

## Description

A delicious shortbread cookie topped with salted caramel butter apples quarters with caramel and maple whipped cream

## Note

If you plan on making a big batch of this recipe, it's important not to multiply the spices to the same ratio as the other ingredients. Put the same amount and let them infuse the caramel for a longer period of time instead. You can swap out the Cortland apples for different varieties to change the flavor and texture of the dish.

## Ingredients

### For the cookies

- 250 Gr Almond paste 36%
- 80 Gr Sugar
- 120 Gr Butter
- 65 Gr Honey
- 4 Unit(s) Egg
- 35 Ml Amaretto
- 65 Gr Flour
- 1 Pinch(es) Salt

### For the apples

- 4 Unit(s) Cortland apple
- 75 Gr Sugar
- 65 Gr Butter
- 75 Ml Maple syrup
- 1 Unit(s) Star anise
- 5 Unit(s) Cardamom seeds
- 1 Stick(s) Cinnamon
- 0.50 Unit(s) Cloves

### Whipped cream

- 200 Ml 35% whipping cream
- 25 Gr Icing sugar

## Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **350 F°**

### Preparation for the cookies

Break down the almond paste into a bowl. Add sugar and mix until smooth. Add honey and amaretto mixture, finish by adding the eggs one by one. Add the flour and salt to the mix and fold gently with a spatula until combined. Pour your cookie onto a baking sheet. Bake for about 15-20 minutes until the edges are golden.

### Preparation for the apples

Peel and core the apples. Cut the apples in a fine dice. In a frying pan, add the sugar, spices and butter and cook until you obtain a blond caramel. Add the apples and mix until well coated. Remove from the heat and let it cool aside. (it's important not to overcook the apples) Pick the spices out so they don't over infuse the caramel.

#### Whip cream preparation

In a mixer pour the cream and sifted powdered sugar. Whisk until the cream has whipped cream consistency. Let it rest in the fridge until ready to serve Dans un bol ou un batteur électrique, versez votre crème ainsi que le sucre glace tamisé. Mélangez à l'aide d'un fouet, en exerçant de belles rotations de manière à faire rentrer un maximum d'air dans votre crème, pour que cette dernière foisonne. Réservez cette crème chantilly dans le frigo. Au moment, réaliser une quenelle à l'aide de une ou deux cuillères à soupe.

#### To serve

Dispose harmoniously a few cookies at the base of the plate and cover with cubed apples. Add a nice dollop of cream on top and top with the remainder of the caramel sauce.

**Bon appétit!**