

Apple Tatin puffs, white chocolate whipped cream

Recipe for 4 persons



Description

Crunchy choux pastry stuffed with apple sauce, topped with a nice white chocolate whipped cream and apple matchstick garnish.

Note

You don't have to use apple for this recipe, feel free to experiment with other fruits. The white chocolate whipped cream can be substituted with normal whipped cream.

Ingredients

Choux dough

- 60 Gr Water
- 6 Gr Milk
- 5 Gr Sugar
- 5 Gr Salt
- 55 Gr Butter
- 70 Gr Flour
- 120 Gr Egg

Apple sauce

- 550 Gr Golden delicious apple
- 55 Gr Sugar
- 40 Gr Apple juice
- 2 Gr Sea salt flakes
- 1 Unit(s) Granny smith apple

Cracker dough

- 70 Gr Butter
- 85 Gr Brown sugar
- 85 Gr Flour

White chocolate whipped cream

- 200 Ml 35% whipping cream
- 65 Gr White chocolate
- 1 Unit(s) Vanilla bean

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **450 F°**

Choux dough

In a sauce pot, bring the water, milk, sugar, salt, butter and vanilla to a boil. Remove from heat.

Incorporate the flour with a spatula. Place the pot back on low heat and continue to cook until the mixture no longer sticks to the sides. Transfer to a stand mixer bowl and incorporate the eggs one at a time. Using a pastry bag, make roughly 12cm choux on a baking sheet lined with parchment paper. Lower the temperature of the oven to 350°F and bake until they reach a nice golden brown color.

Cracker dough

Make sure that the butter is room temperature (nice and soft). In a mixing bowl, combine the flour, sugar and butter, then spread it on a baking sheet lined with parchment paper. Place another sheet of parchment paper on top, making sure that the mix is no more than 2mm thick at any point. Place the baking sheet in the fridge for at least an hour. Remove from fridge and using a ring mold or cookie cutter make circles. Keep them in the freezer.

Apple compote

Wash the apples and quarter them. In a small sauce pot, make a caramel with the sugar and then cool it down with the apple juice. Add the fleur de sel and the pieces of apple. Cook until the apple is nice and soft, then pass through a blender or food processor. Keep the granny smith for the garnish.

White chocolate whipped cream

In a sauce pot, heat 125g of cream with the vanilla bean (halved and seeded) then pour the hot cream onto the white chocolate. Wait a couple of minutes and then mix until you reach a nice consistency. Pour the rest of the cream in and combine again, then let the mix cool down in the fridge. When ready to serve, remove the vanilla bean and whip the mixture to reach a whipped cream consistency.

Finishing

When ready to serve, make matchsticks with the granny smith apple. Stuff the choux with the apple sauce. On top, with the help of a pastry bag, garnish with a nice helping of the white chocolate whipped cream. To finish, garnish with the granny smith apple matchsticks. Enjoy!

Bon appétit!