

Soft almond tart, steamed apple with vanilla, salty caramel butter

Recipe for 4 persons

Description

Nice steamed apple cake, on a lemon Gêne bread, serve with a salty butter caramel

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Ingredients

Lemon Gêne bread

- 600 Gr Almond paste
- 175 Gr Melted butter
- 1 Tsp Baking powder
- 250 Gr Egg
- 2 Unit(s) Lemon
- 20 Unit(s) Speculoos

Steamed vanilla apples

- 12 Unit(s) Golden delicious apple
- 100 Gr Sugar
- 45 Gr Slightly salted butter
- 75 Ml Apple juice
- 25 Ml Lemon juice

Salty butter caramel

- 150 Gr Sugar
- 50 Gr Butter
- 150 Ml 35% cooking cream
- 1 Pinch(es) Sea salt flakes

Preparation

- Preparation time **40 mins**
- Preheat your **four** at **410 F°**

For the mise en place

Break the spéculos, spread it at the bottom of a tart shell. Zest the lemon and squizz the juice (reserve it). Peel and cut the apple in quarter.

For the Gêne bread

In the food processor, put the almond paste in small pieces, the melted butter, smooth it, add half of the eggs and the baking powder, smooth it again. Add the rest of the eggs and the zests, and smooth it a last time.

Pour it on the speculos in the tart shell, put it in the oven on 410F for about 15 minutes, out of the oven remove it from the shell gently and soak it with the lemon juice.

For the steamed apples

In a hot pan melt the sugar time after time, until a nice golden brown coloration. Add the butter and the apples make sure the apples will be covered completely with the caramel.

Add the apple juice and the lemon juice, cover it and place it in the oven for 8 min. Remove the apples from the pan, cool it down and place it in the Gêne bread.

For the salty butter caramel

In a pot, cook the dry sugar until a light brown coloration, add the butter and mix. Add the hot cream mix it and cook it for two minutes until nice and smooth.

Bon appétit!