

Updated version of a tarte tatin

Recipe for 4 persons

Description

A revisited classic! Caramel jelly, shortbread cookie and apples sauteed in butter.

Note

Do not overcook the caramel as it may develop some bitterness. Careful with the apples when you cook them! If they overcook they will compote.

Ingredients

Shortbread

- 140 Gr Salted butter
- 20 Gr Sugar
- 1 Unit(s) Egg
- 30 Gr Icing sugar
- 30 Gr Almond powder
- 130 Gr Flour

Caramel tatin

- 2 Unit(s) Golden delicious apple
- 30 Gr Honey
- 50 Gr Butter
- 50 Gr Sugar
- 25 Ml 35% cooking cream
- 1 Leaf(ves) Gelatin

Finishing

- 100 Ml 35% whipping cream
- 4 Leaf(ves) Mint
- 20 Gr Icing sugar

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **356 F°**
- Resting time **15 mins**

Shortbread

Bring the butter to room temperature using the microwave. (10 seconds at a time, 2 or 3 times) Place the butter in the mixer with the sugar and mix until well combined. Add the eggs one by one making sure they are well absorbed in between. Sift all the dry ingredients and add to the mixture in one shot. Mix until the preparation is homogeneous. Afterwards, place the shortbread in the fridge for a minimum of 4 hours. When you are ready to work the dough it needs to be mixed by hand a little bit to make it malleable. Spread the dough between two floured baking sheet paper to roll it out insuring that the dough does not stick to the board or the roller. Roll out of 5mm thin cut out disks the same size as the tatin dishes.

Caramel tatin

Peel your apples and cut them into small cubes (2mm x 2mm x 2mm) In a hot pan, toss the apple with a knob of butter until they become slightly translucent. (it's important to keep the middle crunchy) Once the apples are cooked, let them cool in a strainer so they drain from their liquid. Add your gelatin to a bowl of cold water to make it proof. In the same pan as you cooked your apples, add the honey and sugar and cook to make a light caramel. (heat on medium) In a separate pot, heat the

cream and pour on top of the caramel once you have reached the desired color. Bring the caramel sauce to a boil for a few minutes to dissolve all the bits of sugar. Take the gelatin and drain the excess water before adding to the caramel. (mix to dissolve the gelatin in the caramel properly) Mix the cooked apple with the caramel. Pour the caramel preparation into a bowl. Let it set in the freezer for a minimum of 1 hour before use.

Finishing

Remove the caramel jelly from the molds and drop them on top of the shortbread. Add the powdered sugar to the heavy cream and whip up into a Chantilly. With a pastry bag and a star tip make beautiful florets of cream on top of the tarte tatin and decorate with mint springs

Bon appétit!