

Tarte Tatin

Puff pastry and caramelised Grey Canadian apples, with vanilla and crème fraîche crémeux and caramel Chantilly.

Make ahead: the caramel Chantilly rests overnight.

Puff pastry — 500 g

INGREDIENTS

105 ml water
10 g salt
45 g melted butter
190 g flour T55
155 g dry butter 84% fat

METHOD

1. Mix the cold water, salt and melted butter into a bowl.
2. Add the flour and work the dough until it comes together and makes a smooth dough.
3. Flatten with rolling pin, wrap in cling wrap and refrigerate for 30 minutes.
4. In the meantime, flatten the dry butter in guitare paper, make it a rectangle shape.
5. Roll out the detrempe, enclose the butter and secure the edges.
6. Roll out the dough until it is three times as long as wide.
7. Take the bottom third of the dough and fold over the middle third.
8. Fold the top third over the middle third.
9. Repeat the process before wrapping and refrigerate for 20 minutes.
10. Repeat the folding one more time.
11. Rest for another 20 minutes before shaping the dough.
12. Block in cold before use.

Caramelised apple compote

INGREDIENTS

500 g water
200 g muscovado sugar
100 g butter
8 pieces of Grey Canadian Apple

METHOD

1. Bring to simmer the water, muscovado and butter.
2. Poached the peeled and cored apple in the syrup for 15 minutes.
3. Dry the apple and reduce the syrup to thick consistency.
4. Pour the syrup in your mold, arrange the apple slices on top.
5. Add your puff pastry and cook in the oven at 160°C for 45 minutes.

Vanilla and crème fraîche crémeux

INGREDIENTS

120 g cream 35%
6 g sugar
9 g pectine NH
2 vanilla pod
30 g egg yolk
100 g crème fraîche

METHOD

1. Bring the cream and the vanilla at 40°C, add the mix sugar and pectine.
2. Bring to the boil and simmer for 2 minutes to activate the pectine.
3. Remove from the heat and Add the egg yolk.
4. Give a mix before cooling it down.
5. Once cold, emulsify with the crème fraîche.

Caramel Chantilly

INGREDIENTS

90 g sugar
2 g vanilla paste
160 g cream 35%
1 g maldon salt
5 g gelatine powder 200B
22 g cold water
500 g cream 35%

METHOD

1. Start by hydrating the gelatine with the water.
2. In the meantime, bring the cream and vanilla paste to the boil, set aside.
3. Start a dry caramel with the sugar, once nice and blond, stop the cooking with the cream and vanilla mix.
4. Give it a good whisk before adding the salt.
5. Remove from heat and add half the cream to temper the Chantilly.
6. Add the gelatine and finish by incorporating the remaining cream.
7. Mix and run through a chinois.
8. Wrap and set in the fridge overnight.
9. Once needed, emulsify with a whisk.