

Modern Tarte Tatin

Components: Dough • Apple Filling

Brise Dough

<i>Ingredients</i>	<i>Quantity</i>
Butter	1-3/4 cup
Cake Flour	4-1/2 cups
Salt	1 tsp
Sugar	1 TBSP
Ice Water	2/3 cup

Procedure

- In the bowl of a food processor, combine flour, salt, and sugar. Add butter and process until the mixture resembles coarse meal, 8 to 10 seconds.
- With machine running, add ice water in a slow, steady stream through feed tube. Pulse until dough holds together without being wet or sticky; be careful not to process more than 30 seconds. To test, squeeze a small amount together: If it is crumbly, add more ice water, 1 tablespoon at a time.
- Divide dough into two equal balls. Flatten each ball into a disc and wrap in plastic. Transfer to the refrigerator and chill at least 1 hour. Dough may be stored, frozen, up to 1 month.
- Take the dough out and let rest 20 minutes. Roll it in between two *Silpat* mats.
- Once you have the thickness you want, cut it in rectangles and transfer them to a *Silpain* mat.
- Bake them at 350 F for about 12 minutes. Let them cool down.



Apple Filling

<i>Ingredients</i>	<i>Quantity</i>
Diced Apple	5 units
Honey	1/3 cup
Butter	1/2 stick
Sugar	1 cup
Cream	1 cup + 2 TBSP
Gelatin	2.5 sheets
Vanilla Bean	1
Salt	1 tsp
Ground Cinnamon	1/2 tsp

Tools & Equipment

- *Silpat® Entremet*
- *Silpain*
- 13"x18" baking tray
- Food Processor
- Rubber spatula
- Strainer
- Measuring cups
- Measuring spoons
- Chef's knife, paring knife
- Cutting board

Procedure

- Peel and dice apples. Roughly 1/2 inch cubes. Let the cut apples soak in a bowl of cold water with juice of half lemon, this prevents the apples from turning brown (oxidizing).
- In a medium sauce pan cook the diced apples, honey and butter. Cook until desired texture is achieved. Note: Avoid overcooking apples.
- Remove from heat and strain excess liquid. Set aside until ready to use.
- In a small pot, caramelize the sugar little by little until you get a light brown caramel.
- Divide lengthwise the vanilla bean pod, scrape the inside with a small paring knife and transfer vanilla seeds and pod to the caramel.
- Deglaze with the warm cream, add salt and cinnamon.
- Take the caramel off the heat and add the gelatin. Strain over the cooked apples.
- Pour this mixture on to the *Silpat® Entremet* and freeze.

Assembly

- Remove from freezer. Demold the frozen apple filling, cut into desired size to match the brise cookie base. Place atop the cookie.
- Allow to thaw slightly, best when served chilled.

Optional: Apply neutral glaze with a pastry brush on the top. Serve with a side of whipped cream

RECIPE DIFFICULTY LEVEL	
	EASY
	MODERATE
	CHALLENGING
	PROFESSIONAL