

## APPLE & SOBACHA-CARAMEL DOME CAKES

(inspired by [Savour.com](https://www.savour.com) and other sources)

makes six to eight individual portions

*for the sable cookie:*

50g hazelnut flour  
160g unsalted butter, cold  
250g all-purpose flour  
50g powdered sugar  
50g granulated sugar  
40g whole eggs

*for the apple-yuzu insert:*

300g granny smith apples  
30g yuzu juice (or substitute lemon juice)  
1/2 tsp vanilla paste  
35g granulated sugar  
4g NH pectin

*for the sobacha-caramel:*

120g heavy whipping cream  
10g sobacha tea  
cream to bring up to volume after infusing  
150 g maple syrup  
110 g brown sugar  
75g sweetened condensed milk (about 1/4 cup)  
85 g corn syrup (about 1/4 cup)  
1/2 teaspoon salt  
2 tablespoons unsalted butter

*for the white chocolate mousse:*

6 g gelatin (200 bloom)  
30 g cold water  
175 + 200 g heavy cream (divided)  
190 g white chocolate, finely diced  
1 T fresh lemon juice

*for the mirror glaze:*

2½ sheets (4g) of Platinum grade sheet gelatine

120ml water

150 g liquid glucose

150 g granulated or caster sugar

100 g condensed milk

150 g white chocolate, chopped fairly small

1/2 tsp titanium oxide

yellow and green gel food coloring (about 3 to 1)

caramel gel food coloring

golden sprinkles and milk covered hazelnuts for decoration

*Make the sable cookies.* Add the butter and the hazelnut flour into a food processor. Process a few times until the mixture looks like sand. Add the rest of the dry ingredients, pulse a few times. Do not over-process to the point it will come together as a dough. Now add the egg (beat one egg and add the exact weight called for in the recipe). Pulse the processor two or three times, stop immediately and finish the dough by hand. You want to bring the dough together without over-working because now that liquid was added (through the egg), working the dough too much will develop gluten.

Roll the dough quickly on a lightly floured surface to cover more or less the extension of a quarter-sheet baking pan, the thickness should be around 3mm. Place the rolled dough in the fridge for about one hour, then cut circles of the exact diameter of the dome pan you will use for the cakes. This dough won't spread or shrink, so you can exercise precision. Place the cookies on a baking sheet (perforated, if available), and bake at 350 F for about 12 minutes. They do not need to develop color, just fully bake. Reserve.

*Make the apple-yuzu insert.* Peel and dice the apples into 5 mm cubes.

Combine the sugar and pectin in a small bowl and transfer to a saucepan. Add the yuzu or lemon juice to the saucepan and mix everything together. Turn the heat on to medium, add the apples and the vanilla. Cook very very gently with the lid on for 10 to 15 minutes or until the apples get translucent and start to melt down a bit. You will need to stir it often, so that the fruit does not burn at the bottom. Make sure the flame is really low for the whole cooking time. Place portions in a small mold that will work as an insert for the dome cake. You can alternatively spread the compote as a thick layer and cut small rounds to use as insert after it is frozen. Freeze the molds containing the apple mixture for a few hours or overnight.

*Make the sobacha-caramel.* Infuse the heavy cream with sobacha tea by bringing the heavy cream to almost a full boil and adding the tea. Turn the heat off, cover the pan and let it sit for 10 minutes. Drain the tea away, weigh the heavy cream and complete with fresh cream to restore the full 120g (some of it will be lost when the tea is sieved).

Combine the maple syrup, sugar, sobacha-cream, milk, corn syrup, and salt in a saucepan. Stir over medium heat until the mixture reaches 240 F (115 C). Remove from the heat and stir in the butter. Let it cool until it has spreadable consistency. You can place it in a piping bag (no piping tip needed) or use a small spatula to spread a very thin layer over the sable cookies that will be the base of the dome cake. Reserve in the fridge until ready to assemble the dessert.

*Make the white chocolate mousse.* Mix the gelatin with water and allow it to sit at room temperature for 10 minutes. Heat 175 g of heavy cream in a saucepan until bubbles appear around the edges. Pour over the white chocolate, add the bloomed gelatin, stir gently until chocolate is dissolved. Add the lemon juice and reserve. Whip the remaining 200 g of heavy cream (very cold from the fridge) until it reaches the consistency of melted ice cream. Fold gently into the reserved white chocolate mixture.

*Assemble the dessert.* Add a bit of mousse to the bottom of the large half-sphere mold. Place a frozen apple-yuzu insert on top, don't press too hard, so that it won't show on the surface. Fill almost to the top with mousse, then place the caramel-coated sable floating on top, with the caramel side down. Flatten everything well, if needed add additional mousse on the edges. Freeze overnight.

*Make the mirror glaze.* Put the water, sugar and liquid glucose in a small pan and bring to simmering point, stirring occasionally to dissolve the sugar. Remove from the heat and let it stand for about 5 minutes. This is the base syrup for the glaze. Meanwhile, soak the gelatin in some cold water for about 15 minutes. Squeeze out the excess water and stir into the hot water, sugar and liquid glucose mixture to dissolve. Stir in the condensed milk. Put the chocolate in a medium bowl and pour this hot mixture slowly over the chocolate, stirring gently to melt it, avoid making bubbles. A stick immersion blender works great, but you must keep the blades fully submerged at all times. If bubbles are present, pass the mixture through a fine sieve. Add 1/2 tsp titanium oxide to the mixture, divide in two portions, one very large, one about 1/3 cup. Color the large amount light green, trying to mimic the color of a Granny Smith apple. Start with 3:1 yellow to green and adjust as you mix.

Color the smaller amount with a caramel tone, and place in a squirt bottle. Reserve both until they reach pourable temperature. The ideal temperature to pour the glaze is 92 to 94 F. Once they reach that temperature, remove the cakes from the freezer, un-mold them and set them over a rack placed on top of a baking sheet. Glaze them with the light green mirror glaze, then make a drizzle with the caramel color.

If you want, add sprinkles and a chocolate-covered hazelnut on top. Keep in the fridge for at least one hour up to overnight before serving.