

## A MODERN TARTE TATIN

(slightly modified from *J'en reste Baba*)

mold used: [Silikomart Vague](#), but you can also use a 20cm ring or cake pan

*for the caramel-apple:*

5 Golden Delicious apples  
65g of honey  
40g of sweet butter  
125g granulated sugar  
60g of whipping cream  
5g of gelatin in sheets (I used Platinum strength)

*for the cookie base:*

220g all-purpose flour  
30g cornstarch  
1 pinch of salt  
40g ground hazelnuts (or hazelnut flour)  
90g powdered sugar  
130g softened butter  
1 egg

*for the stabilized whipped cream:*

1 cup whipping cream (232 g)  
14 g powdered sugar  
1 tsp gelatin (powder)  
1/2 tsp vanilla (I used clear extract)  
golden sprinkles to decorate (optional)

Prepare the apple topping: Peel the apples, core them, and cut them in small pieces (as shown in the composite photo below).

Put the butter and honey in a pan and melt them together. Add the apple pieces to the pan and coat with honey and butter mixture. Cook the apple slices over low heat until soft and slightly translucent, then set aside. If they released any juices, drain the liquid.

Soften the gelatin sheets in cold water while you make the caramel. Heat the cream gently in a saucepan or in a Pyrex container using the microwave. Heat another small saucepan and pour the powdered sugar into it, one-third at a time, turning the pan after each addition so that the sugar mixes well and turns into caramel, slowly. Watch the sugar like a hawk, do not allow it to burn, keep moving the pan off the heat if necessary. Do not use a spoon, or you might set up a catastrophic crystallization reaction and will have to start all over.

Remove the pan from the heat and gradually add the hot cream (beware of splashing), stirring with a spatula as you gently pour it on the caramel. Mix everything well, allow it to cool to about 80C and add the drained gelatin. Once the gelatin is well dissolved, pour the whole thing on the apples reserved. Gently combine caramel and apples, and add to your silicone mold, or to a ring (make sure you use some type of acetate or plastic wrap to facilitate un-molding later.

Pack the layer of apples well, because you want that component to lay fully flat on the cookie base. Freeze the apple-caramel overnight.

Make the cookie base: Sift together the flour, cornstarch, powdered sugar, and salt into the bowl of a KitchenAid type mixer with the flat beater. Add the hazelnut powder, turn the mixer on and combine all ingredients lightly. Mix the egg gently with a fork inside a cup and add to the bowl. Give it a few turns in low-speed. Add the softened butter in pieces and mix gently until the dough starts to form a ball. At this point stop the mixer and turn the dough into a countertop, finish mixing by hand. You do not want to develop gluten.

You should refrigerate the dough for at least 30 minutes before rolling it out 4 or 5mm thick. Cut a circle 3 cm bigger than the diameter of your mold. Silikomart Vague is exactly 20cm in diameter, I cut my dough a bit larger than 23cm. Refrigerate the disc for 30 minutes or place it in the freezer for 15 minutes before baking.

As the dough cools, turn the oven at 370 F. Once the pastry is cool, bake it for about 20 minutes, until the edges start to get golden, and the center is fully set. Remove from oven and place on a rack to cool completely. Cookie base can be made a few days ahead.

Make the whipped cream. In a small saucepan, combine the powdered sugar and gelatin. Gradually stir in  $\frac{1}{4}$  cup of the cream. Bring the mixture just to a boil, stirring constantly. It will thicken slightly. Scrape the mixture into a small bowl and allow it to cool just to room temperature. Stir in the vanilla. In a chilled mixing bowl, whip the remaining cream just until traces of the beater marks begin to show. Add the cooled gelatin mixture in a steady stream, beating constantly. Whip just until stiff peaks form when the beater is raised.

Assembly: remove the frozen topping from the freezer and carefully un-mold it. Place the cookie base on the serving platter, set the frozen apple insert centered on top. Spoon the whipped cream in a piping bag fitted with a 1M tip or any other star tip of your choice. Decorate the sides and the center of the tart with the cream. You will have whipped cream leftover. If you like, decorate with golden sprinkles.

Keep 1 to 2 hours in the fridge to defrost before serving.