



RÉMY COINTREAU

GASTRONOMIE

Père
MAGLOIRE®

APPLE TATIN

WITH FRESH DILL AND VANILLA
WHIPPED GANACHE

THE CHEF

Original creation by
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Recipe for around 8-10 tartlets

1. CARAMEL APPLE TATIN

460 g sugar
115 g water
10 red apples, middle size

Make a caramel then pour around 30 g into a round Flexipan® of ø 7 cm. Using a Japanese peeler, cut the apples into thin strips and form into a roll. Put in on the caramel inside the mold then bake in the bakery oven at 180°C during 1h15-1h30 around. Press the apples every 30 minutes. Keep in frozen.

2. KAPPA GLAZE

375 g water
75 g sugar
5 g kappa

Heat the water then add the mix sugar-kappa. Boil then use it.

3. CLASSIC PUFF PASTRY

75 g butter roll (1)
500 g flour T45
18 g salt
250 g water
425 g butter sheet (2)

Melt the butter roll (1) then mix with the flour, salt and water. With the hook, mix gently without strengthen the dough. Keep then in fridge at least 2 h to make the dough relax.

Give 5 simple layers with the butter sheet (2) by putting the dough at least 1 h in the fridge between every fold layers.

Do the final spread at 1,5 mm around then let it take a rest at least 3 h in the fridge.

Bake in the ventiled oven at 170°C around 10 minutes then add one tray on the top of the puff pastry to have something

flat and in a good shape. Continue baking for about 15 minutes then cut some round of ø 7-7,5 cm. Sprinkle with icing sugar and caramelize at 210°C for a few more seconds.

4. APPLE AND DILL FILLING

117 g apple puree or green apple puree
30 g lemon puree
12 g sugar
6 g pectine NH
1 g lime puree or lime juice
A bit Père Magloire® Calvados 60%
170 g fresh green apples
A bit fresh dill

Heat the apple puree and the lemon puree. Add the mix sugar-pectine then boil it 2 minutes. Add the lime puree and the Père Magloire® Calvados. Cooldown then mix the jelly. Add the green apples in small cubes and the fresh dill.

5. BUCKWHEAT VANILLA WHIPPED GANACHE

62 g buckwheat seeds
1 vanilla bean
250 g 35% cream (1)
3 gelatine leaves
112 g white chocolate
250 g 35% cream (2)

Bake the buckwheat seeds around 10-15 minutes at 180°C. Directly infuse it with the vanilla bean at least 20 minutes in the hot cream (1). Strain then add the missing cream to have the previous amount. Heat the cream again then add the gelatine. Mix with the white chocolate then add the cold cream (2). Keep it one night in the fridge.

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6. WALNUT AND SALT STREUSEL CRUMBLE

70 g butter
70 g brown sugar
70 g flour T55
55 g almond powder
15 g walnut powder
A bit sea salt

Mix the butter with the brown sugar then add all the powders. Add a bit of sea salt according to your taste. Don't mix too much. Spread it a 1cm then keep in fridge. Bake at 160°C for 10 minutes in the ventiled oven then cut then cut into small cubes. Keep well covered far from the humidity.

7. DECORATION

20 mini green leaves
30 g buckwheat seeds
20 sprigs dill, fresh
5 g olive oil

8. CALVADOS LIQUID CARAMEL

200 g sugar
30 g water
200 g cream
30 g **Père Magloire®** Calvados 60%
30 g butter roll
A bit olive oil

Cook the sugar and water until caramel. Heat the cream then pour on the caramel. Boil then add the **Père Magloire®** Calvados and butter. Cooldown then mix a bit with olive oil.

9. ASSEMBLY

1. Caramel and apple tatin
2. Kappa glaze
3. Classic puff pastry
4. Apple and dill filling
5. Buckwheat vanilla whipped ganache
6. Walnut and salt streusel crumble
7. Decoration
8. Calvados liquid caramel

Dip the frozen apple Tatin in the hot and melted kappa glaze. On the puff pastry, spread on the middle the filling.

Put the glazed apple Tatin on it.

Make a beautiful quenelle of the ganache already whipped.

Arrange small cubes of crumble.

Decorate with some small green leaves, roasted buckwheat seeds, fresh dill and a bit of olive oil.

Pour the liquid caramel on the apple Tatin with the glass tube.



Calvados liquid caramel

Buckwheat vanilla whipped ganache

Caramel apple Tatin

Apple and dill filling

Classic puff pastry

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