RÉMY COINTREAU

GASTRONOMIE

APPLE KING PIE

APPLE CALVADOS KING PIE



THE CHEF

Original creation by
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Recipe for 4 pieces

1. INVERTED PUFF PASTRY

457 g T65 flour (1)
153 g T55 gruau flour (1)
23 g salt
198 g 82% butter sheet (1)
252 g water

655 g 82% butter sheet (2)
196 g T65 flour (2)
66 g T55 gruau flour (2)
Weight total: 2 000 g

Day 1:
Dough base: In the mixing bowl, place the cold water and salt. Add the flours (1), then place the soft butter (1) on top. Using the dough hook, mix gently until just combined. Pre-shape the dough and let it rest for 15 minutes at room temperature. Then shape into a neat square, wrap in plastic film, and store in the fridge at 3°C until the next day.

Butter block: In the mixing bowl, combine the cold cubed butter (2) and flours (2) using the dough hook. Mix just until combined, then shape into a square. Wrap in plastic film and refrigerate at 3°C until the next day.

Day 2:
Enclose the dough inside the butter block. Give one double turn and rest for 2 hours at 3°C.
Give another double turn, rest again for 2 hours at 3°C. Then give one single turn and refrigerate overnight at 3°C.

Day 3:
Roll out the dough to 3.75 mm thickness. Let the dough relax, then cut to the desired shape. Rest several hours at 3°C.

2. PÈRE MAGLOIRE® ALMOND CREAM FOR KING PIE

200 g butter
200 g icing sugar
30 g cornstarch
240 g almond powder
6 g vanilla powder
144 g pastry cream base
180 g egg
40 g Père Magloire® Calvados 60%
Total weight: 1 040 g

Combine together soft butter, icing sugar and cornstarch. Add the almond powder and vanilla powder, then pastry cream. Finish by the temperated eggs and Père Magloire® Calvados.

3. PASTRY CREAM BASE

131 g milk
26 g egg yolk
16 g sugar
12 g cornstarch
Total weight: 185 g

In a saucepan, boil milk with half of the sugar. Combine together egg yolks and the remaining of the sugar. Finish by the cornstarch. Cook all together as a pastry cream. Blend it. Cool it down quickly in the freezer. Store in the fridge at 3°C.

4. APPLE «TARTE FINE»

1 200 g red apple (Fuji)
600 g clarified butter
3 g vanilla bean
300 g raw brown sugar
Total weight: 2 103 g

Peel the apples and remove the middle part. Cut them to get some thine slices. Arrange them on a Silpat to have a disk of 22 cm diameter.

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COINTREAU · RÉMY MARTIN · MOUNT GAY · ST-RÉMY · PORT CHARLOTTE · THE BOTANIST · METAXA · "Iles du Vent" · jacobert · Père MAGLOIRE · Griottines · Amarena COINTREAU

Brush a layer of clarified vanilla butter, then spread some raw brown sugar on it.
Bake at 210°C, speed 2, damper open, for 15-20 minutes till you get a golden brown color on the apples.
Brush 1 more layer of vanilla clarified butter, then spread some raw brown sugar on it.
Place a layer of aluminium foil on it, then continue baking process at 180°C, speed 2, damper open, for 30 minutes.
Remove the aluminium foil, brush one more layer of vanilla clarified butter, then spread some raw brown sugar on it.
Finish the baking process at 180°C, speed 2, damper open till you get the right color and texture.

5. ASSEMBLY

500 g inverted puff pastry
Bottom: 21 cm / Top: 22,5 cm / Then cut with 20 cm ring
250 g Père Magloire® almond cream
15 cm diameter - inox ring Then cut with 20 cm ring
300 g apple «Tarte fine»
Neutral glaze
Eggs to seal the 2 layers of puff pastry

Step 1: Prepare the disks of puff pastry.

Step 2: Mix the Père Magloire® almond cream and mold 250 g into a 15 cm ring. Freeze it.

Step 3: Take the 1st disk of puff pastry (smalest for the bottom), brush some eggs on the side and place in the middle the disk of Père Magloire® almond cream.

Step 4: Take the second disk of puff pastry (biggest for the top), turn ¼ of a turn and place on the top of the Père Magloire® almond cream. Seal on the side without air bubbles.

Step 5: Place in the freezer few minutes to make it firmer and cut with sharp cutter at 20 cm diameter.

Step 6: Rest minimum 2 hours at 3°C, then freeze it or start the baking process.

Step 7: Turn the king pie upside down to get the flat surface facing the top.

Step 8: Bake on a Silpain sheet with some rings on each corners of the tray (4,5 cm H) + 1 non stick tray (spray some oil to make sure it will not stick to the top of the King pie).

- Convection oven: Bake at 170°C for 65/70 minutes, damper open, speed 2 (without tray on top for the first 15/20 minutes) then spread caramel opaline on it and bake again for 2-3 minutes.

- Deck oven: Bake at 200°C for the top & 190°C for the bottom (and a wire rack underneath) for 65/70 minutes, damper open (bake without tray on top for the first 15/20 min) then spread caramel opaline on it and bake again for 2-3 minutes.

Step 9: Cool it down on a wire rack.

Step 10: Prepare the apple «Tarte fine», bake it and freeze it. Cut at the same size as the king pie. Spray a thine layer of neutral glaze on it and arrange on the top of the king pie. Decorate with fresh apples and a stick of vanilla.