



# ARTISTIC TATIN

🏠 Intermediate level

PLATED DESSERT



RECIPE CREATED BY:

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Pastry Chef

## CARMEL MOUSSE

liquid cream 35% fat  
LILLY CARMEL  
water

500g  
100g  
150g

Dissolve LILLY into water, then gently combine to the lightly whipped cream to create a soft mousse. Fill the appropriate little tubes with the mousse and seal them.

## CARAMELIZED APPLE

FRUTTIDOR MELA EN GROS  
MORCEAUX  
JOYTOPPING CARMELLO

1000g  
100g

Pour the topping into a silicone mould, then evenly spread FRUTTIDOR. Bake at 180°C for 20 minutes. Once done, put in the blast chiller until completely frozen.

## FINAL COMPOSITION

Take a base of baked shortcrust pastry and cut it so as to shape a palette. Place it in the center of the plate. Cut the caramelized apple into a proportionate size and lay it onto the shortcrust palette. Top off with the mousse tube and a slice of dried apple.

**irca**  
GROUP

Extraordinary  
made simple.