



ARTISTIC TATIN

chef Intermediate level

PLATED DESSERT

CARAMEL MOUSSE

INGREDIENTS

liquid cream 35% fat

LILLY CARAMEL

water

PREPARATION

500g Dissolve LILLY into water, then gently combine to the lightly whipped cream
100g to create a soft mousse.
150g Fill the appropriate little tubes with the mousse and seal them.

CARAMELIZED APPLE

INGREDIENTS

FRUTTIDOR MELA EN GROS MORCEAUX

JOYTOPPING CARAMELLO

PREPARATION

1000g Pour the topping into a silicone mould, then evenly spread FRUTTIDOR.
100g 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.