

ARTISTIC TATIN

Intermediate level

PLATED DESSERT



RECIPE CREATED BY:

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Pastry Chef

CARAMEL MOUSSE

liquid cream 35% fat	500g	Dissolve LILLY into water, then gently combine to the lighlty whipped cream to create a soft mousse. Fill the appropriate little tubes with the mousse and seal them.
LILLY CARAMEL	100g	
water	150g	

CARAMELIZED APPLE

FRUTTIDOR MELA EN GROS MORCEAUX	1000g	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.
JOYTOPPING CARAMELLO	100g	

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 caramelizzed apple into a proportionate size and lay it onto the shortcrust palette.
Top off with the mousse tube and a slice of dried apple.

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Extraordinary made simple.