



ARTISTIC TATIN

PLATED DESSERT

DIFFICULTY LEVEL



CARAMEL MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT - LIGHTLY WHIPPED

g 500

LILLY CARAMEL

g 100

WATER

g 150

PREPARATION

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

INGREDIENTS

FRUTTIDOR MELA EN GROS MORCEAUX

g 1000

JOYTOPPING CARAMELLO

g 100

PREPARATION

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.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER