

# The Upside-Down Apple Tart



Serves :

6-8



Prep :

2h



Rest :

Freezing : 4h  
Refrigeration : 12h



Cook :

Temperature : 320°F  
Time : 2h00-15

## Special equipment

- Special tatin mold Ø 18 cm
- 3mm dough thickness guides
- Vegetable peeler
- Vegetable strip cutter

## List of recipes

- ✓ Caramel with salted butter
- ✓ Inverted puff pastry
- ✓ Whipped vanilla cream



*The spiral tarte tatin (William Lamagnère style)*

# Steps

## D - 2

### 🌀 **Making the inverted puff pastry (250g)**

*Refrigerate*

*-Refer to the puff pastry recipe for more information-*

## D - 1

### 🌀 **Making the caramel**

*Pour the caramel into the mold.*

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### 🌀 **Assembling the tarte tatin**

*Let it rest for at least 6 hours at room temperature*

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### 🌀 **Baking**

*45 min. + 1h15 at 160°C/320°F*

*Let it rest at room temperature for a minimum of 6 hours*

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### 🌀 **Making the vanilla whipped cream**

*Refrigerate for at least 6 hours*

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### 🌀 **Roll out the puff pastry to 3mm thickness**

*Refrigerate for a minimum of 2 hours.*

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## D-Day

### 🌀 **Baking the puff pastry and then cutting it**

*Bake at 170°C/338°F for 30-40 min.*

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### 🌀 **Final assembly**

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## Ingredients

- ☑ 200 g ~ Superfine sugar
  - ☑ 50 ~ Salted butter
  - ☑ 25 g ~ Olive oil
- « Fruitée noire – AOP »

## The salted butter caramel

- Cut 50g of salted butter into small cubes.
- Make a dry caramel with 200g of superfine sugar. To do this, melt the sugar in a saucepan over medium heat in 3-4 batches.
- When the caramel has a beautiful amber color, stop cooking and add the butter in 3 batches.
- Melt the butter each time by mixing it with a small whisk. The mixture should be homogeneous.
- Pour the caramel into the 18cm diameter silicone mold.
- Then pour a thin layer of olive oil (25g) over the caramel.
- Spread the oil evenly over the entire surface of the caramel.



## Ingredients

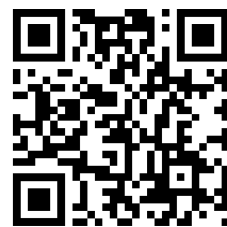
- ☑ x10-12 ~ Pink Lady apples
  - ☑ 25 g ~ Olive oil
- « Fruitée noire – PDO »

+

- ☑ 250 g ~ Puff pastry dough

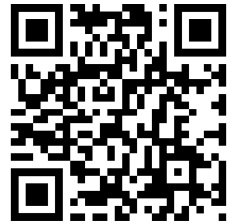
## The assembly

- We will need 10-12 apples of the 'Pink Lady' type.
- Peel an apple and create a long ribbon using a strip cutter.
- Roll up the ribbon tightly, making sure to have one flat side. Press the roll on the flattest side to flatten it further.
- Repeat this process with each apple so that they do not oxidize and darken and continue rolling the ribbons one after the other.
- When you have reached a disk of about 18-19 cm in diameter, place it in the mold. It is important that the disk is tightly packed!
- Press firmly to ensure that the edge of the ribbons is in contact with the caramel.
- Pour 25 g of olive oil over the entire surface of the disk



# The baking

- Bake at 160°C/320°F for 45 minutes in a convection oven.
- Remove from the oven and delicately press down on the top of the disk to flatten it against the bottom of the mold. Some oil should come up to the surface...
- Place a sheet of parchment paper and a perforated baking sheet (or a wire rack) on top.
- Bake again (still using the convection) at 160°C/320°F for 1 hour 15 minutes to 1 hour 30 minutes. Check the center of the disk after around 45 minutes. The center should be golden brown!
- Press the disk down again to the bottom of the mold. At this stage, there should be no more juice (oil).
- Let cool at room temperature (ideally overnight).



# The tart crust

- Roll out a puff pastry to 3-4mm thickness using a 250g dough.
- Unlike in the video, I recommend two things :
  - ✓ Brush a baking sheet with melted butter and sprinkle it with brown sugar. Place your puff pastry on top of it. This will caramelize the puff pastry more effectively.
  - ✓ Cut out the circle only after baking. This way, you will have a circle of the right diameter and a perfectly circular shape. Just mark the dough using an 18cm diameter circle and make the cut inside the circle.
- To bake the puff pastry, place a baking sheet and a perforated baking tray on top of it.
- Bake at 170°C/338°F for 30-40 minutes (in a convection oven). Check for doneness after 30 minutes of baking.
- Let the puff pastry cool on a wire rack.
- Place the puff pastry disk on top of the apple disk (with the caramelized side in contact with the apples).
- Place the dish that will hold the tarte tatin on top of the mold and flip the whole thing over.
- Carefully unmold the tarte tatin.
- Brush the tarte tatin with olive oil to give it a shine.



## Ingredients

- ☑ 275 g ~ Whipping cream (30% fat)
- ☑ 55 g ~ White chocolate
- ☑ 2 g ~ Gelatin (200 blooms)
- ☑ 12 g ~ Water
- ☑ 1 ~ Vanilla pod

## The whipped cream

- Start by hydrating 2g of powdered gelatin (200 blooms) with 12g of fresh water. Refrigerate for at least 20 minutes.
- Infuse a scraped vanilla pod with 135g of whipping cream (30% fat) for 30 minutes to 1 hour.
- Melt 55g of white chocolate in the microwave (maximum 700W for about 1 minute).
- Heat the infused cream again and emulsify the chocolate into it in 2-3 additions.
- Add the hydrated gelatin and stir until completely dissolved.
- Add 140g of cold whole liquid cream and blend for a few seconds with an immersion blender.
- Cover with plastic wrap and chill in the refrigerator for at least 6 hours.
- Make sure the bowl of the mixer is cold before whipping the cream.
- Whip the cream, gradually increasing the speed (maximum speed at 3/4) until it has a firm and soft consistency (should not run off the whisk).
- Pipe into desired shapes and freeze for at least 4 hours..



## The tasting

- Usually, a tarte tatin is served warm, so it is preferable to give it a quick 10-minute bake at 180°C/356°F just before serving.
- The contrast between warm and cold brings all the magic to this dessert.

# Tips

## ❖ For individual portions :

The principle is the same, but it is recommended to use a Flexipan mold (6 large 10cm diameter rounds).

The cooking time is a bit different: first, 45 minutes at 160°C/320°F, then 30-45 minutes at 160°C/320°F (covered)



## ❖ Serving :

It is best to serve it warm, a 10-minute bake in the oven at 180°C/356°F will suffice. Then, it is possible to enjoy it with a good scoop of vanilla ice cream.

## ❖ Olive oil :

The choice of olive oil is crucial. It must be of good quality and mild.

The one recommended by William Lamagnère is "FRUITÉ NOIR" PDO olive oil from Les Baux-de-Provence.