

Tatin		Sable Breton	
Granny Smith Apples	4 each	egg yolks	106 g
Sugar, granulated	200 g	Sugar, granulated	231.2 g
Butter	80 g	Butter (Soft)	266.92 g
vanilla pods	3 each	flour, All Purpose	355.52 g
Gelatin Sheet	3.5 sheets	Salt	8 g
<p>Peel and cube the green apples, reserve</p> <p>Make a dry caramel</p> <p>once golden brown degalze with butter</p> <p>Add the cubed apples and vanilla</p> <p>Stew the apples until soft and tender</p> <p>take it off the flame and add soaked squeezed gelatin</p> <p>Fill it into pebble silicone molds and freeze overnight</p>		Baking powder	14 g
		<p>Whisk yolks and sugar until ribbon stage</p> <p>add in soft butter once mixed switch to a paddle</p> <p>Sift all dry ingredients and fold in the mixture</p> <p>roll between 2 parchments to 0.5 cms and refridgerate</p> <p>peel the top parchment off and bake at 325C till light brown colour</p> <p>Cut using small ring cutter while still hot, allowit to cool and reserve</p>	
Assembly			
Pipe a small amount of soft caramel on the sable disk			
Place the demolded Tatin on top, allow it to decongluate			
Using a tweezer place a flake of gold leaf on top			