

<b>Tatin</b>		<b>Sable Breton</b>	
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
Peel and cube the green apples, reserve Make a dry caramel once golden brown degalze with butter Add the cubed apples and vanilla Stew the apples until soft and tender take it off the flame and add soaked squeezed gelatin Fill it into pebble silicone molds and freeze overnight		Baking powder	14 g
		Whisk yolks and sugar until ribbon stage add in soft butter once mixed switch to a paddle Sift all dry ingredients and fold in the mixture roll between 2 parchments to 0.5 cms and refridgerate peel the top parchment off and bake at 325C till light brown colour Cut using small ring cutter while still hot, allowit to cool and reserve	
<b>Assembly</b>			
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			