



## ARTISTIC TATIN

### PLATED DESSERT

DIFFICULTY LEVEL



#### CARAMEL MOUSSE

##### INGREDIENTS

LIQUID CREAM 35% FAT - LIGHTLY WHIPPED

LILLY CARAMEL

WATER

g 500

g 100

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

JOYTOPPING CARMELLO

g 1000

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