



Apple Tatin, Sesame Ice Cream, Citrus (Beginners) – makes about 15 servings

“Apple tatin is maybe the most timeless and possibly my favorite French pastry. Although perfect with just a scoop of vanilla ice cream or a dollop of crème fraîche I added a few interesting flavors for this update on a classic.”

- Johnny

Make In Advance: Have the ice cream, citrus reduction, halva powder, sesame croquant and apple chip done in advance. The puff pastry discs can be cut ahead of time and stored in the freezer.

Caramel for tatin

1 kilo sugar
2 grams salt
200 grams butter
4 ounce aluminum soufflé cups

Apple Tatin

15-20 Gala Apples

Sesame Ice cream

2 liters milk
300 grams glucose syrup
64 grams Trimoline
180 grams milk powder
300 grams large eggs
330 grams sugar
10 grams ice cream stabilizer
660 grams heavy cream, add when cool

1842 grams ice cream base
275 grams tahini Paste

Puff pastry

Use good quality store bought puff pastry or see dough section of the book

Citrus Reduction

300 grams orange juice
300 grams grapefruit juice
150 grams lemon juice
250 grams water
75 grams sugar
1 vanilla bean

Halva powder

Halva candy

Sesame croquant

900 grams sugar
4 grams salt
450 grams black sesame seeds
450 grams hazelnuts, toasted ground

Apple Chips

Granny Smith apple
Lemon juice
Simple syrup

Caramel for tatin

Combine the sugar and salt in a large pot and add just enough water to cover. Caramelize, add butter off the heat and emulsify. Pour caramel into cups just enough to cover the bottom.

Apple Tatin

Peel, core and cut the apple into 10 even segments. Place into the cup standing upright in the shape of the apple. Trim excess apple if necessary to fit inside the cup. Add an extra segment in the center. Place cups on a sheet tray and cover with a Silpat. Bake at 325°, turning apples in a clockwise direction every 20 minutes with a Pam (or other similarly-sized) can. Bake until caramelized and softened.

Sesame Ice cream

Combine milk, glucose, trimoline and milk powder and bring to a simmer. Whisk together the sugar and stabilizer then whisk into the yolks. Add a small portion of the hot liquid into the yolks and add the yolks to the rest of the liquid. Cook slowly while stirring constantly to 82°C. Cool over an ice bath and mix in the heavy cream with an immersion blender. Combine 1842 grams of ice cream base with tahini paste and blend well. Process in an ice cream machine according to manufacturer's instructions

Puff Pastry

Allow frozen puff pastry to thaw in the refrigerator overnight. Cut discs a little larger than the 4 ounce cup. Dock circles and bake at 375°F covered with a Silpat and an inverted glazing rack on top until evenly golden brown.

Citrus Reduction

Combine all ingredients in a pot, bring to a simmer, reduce heat and continue to cook until desired consistency. Cool and store in refrigerator.

Halva powder

Break candy into pieces and grind into a fine powder in a food processor. Keep in an airtight container.

Sesame croquant

Cook sugar and salt to 150° C. Meanwhile, toast the black sesame and hazelnuts in the oven. Remove sugar from heat, add sesame and hazelnuts and stir to crystallize. Pour onto a Silpat and cool. Break apart into small pieces and keep in an airtight container.

Apple chip

Warm the simple syrup and add lemon juice. Slice apple on a mandolin into very pieces. Add to syrup and allow to sit for 5 minutes. Wipe off excess syrup from slices and arrange on a sheet tray lined with a Silpat. Set oven to lowest possible temperature and bake until dry. Keep in an airtight container.

Assembly

Invert tatin on puff pastry disc. Arrange on plate with citrus reduction, halva powder and sesame. Scoop ice cream and top with apple chip.