

Recipe



Caramel with salted butter tart

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| Ingredients | Quantity | Directions of use |
|-------------------------------------------|----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Hazelnut biscuit | | |
| Hazelnuts in powder PatisFrance | 125 g | Roast the hazelnut powder . At whisk mix melted butter, sugar and hazelnut powder. Add eggs and Starfruit little by little. Pour the biscuit into a ½ square. Bake at 170°C during 25 min. |
| Butter | 100 g | |
| Eggs | 175 g | |
| Icing sugar | 95 g | |
| Starfruit lemon PatisFrance | 15 g | |
| Crunchy caramel with salted butter | | |
| Pralirac Caramel beurre salé | 700 g | Melt Pralirac to the micro wave (do not exceed 30°C) and extend the preparation on the biscuit. Let cool down. |
| Almond glaze | | |
| Ground almonds PatisFrance | 90 g | Roast the almonds at 180°C during 8 min. heat up the toher 3 ingredients together at 40°C. Add the almonds. Glaze at 30°C. |
| Dark chocolate 55% PatisFrance | 200 g | |
| Dark coating | 150 g | |
| Hazelnut oil | 100 g | |
| Caramel filling | | |
| Sugar | 100 g | Produce a caramel with glucose (without water). Once to a boil, incorporate the hot Patiscrem . Let cool down. Produce a little spiral. |
| Glucose PatisFrance | 20 g | |
| Patiscrem PatisFrance | 160 g | |
| Tatin apple | | |
| Apples | 3 pieces | Caramelize the sugar. Add butter, apples in little pieces, bake it. Add the hot Patiscrem then Bavarian jelly powder or Patis'Mousse Neutral . Pour in silicon mold. Freeze it . |
| Butter | 15 g | |
| Sugar | 50 g | |
| Patiscrem PatisFrance | 25 g | |
| Bavarian jelly powder or | 12 g | |
| Patis'Mousse Neutral PatisFrance | 24 g | |

Assembly :

Cut the hazelnuts biscuit with a cookie cutter into the ½ square composed of hazelnut biscuit and crunchy caramel with salted butter. Coat with the almond glaze. Put on each of it a spiral of caramel. Stick fans in chocolate. Put the sphere of tatin glazed with **Miroir Plus Neutral PatisFrance**.