

## Apple, caramel, nougatine crunch — Mini Buns — Neutral Charcoal (B11.24)

### Ingredients list (for 32 Buns)

6 Pink Lady® Apples

10 tablespoons sugar

Water

2 sachets of agar

2 lemons

20 cl cream

Nougatine crunch

Butter

32 Mini Buns – Neutral Charcoal



### Preparation

Cut 4 very thin slices of apple and set them aside. Peel the rest of the apples, remove the cores and cut them into pieces.

Brown the apple pieces in a knob of butter and 2 tablespoons of sugar. Once the apple pieces are brown, add the lemon juice and some water to mid-height. Mix all the ingredients together and put the pan back on the heat. Add the agar and simmer for 2 minutes. Set aside in the fridge.

Heat 8 tablespoons of sugar (and no other ingredients) in a pan on low heat. Once the sugar has turned brown, deglaze using cream and mix. Then set the mixture aside.

### Serving

Cut the buns in half and decorate with the caramel and apple purée. Add the slices of apple rolled into a rose shape and the nougatine crunch.