

# TOWN & COUNTRY

FINE FOODS

SERVING THE PROFESSIONAL SINCE 1984

## COLD TATIN

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### COMPOSITION

LRN small Mille-feuille tart

Caramelised apples

Vanilla Chantilly

Apple crisps

## RECIPE

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### CARAMELISED APPLES

6 Granny Smith apples

1kg sugar

150ml water<sup>1</sup>

700ml water<sup>2</sup>

#### METHOD

Bring the sugar and water<sup>1</sup> to dark caramel and deglaze with water<sup>2</sup>

Add the apples cut in cubes and simmer till caramelised, store in the fridge until use.

### VANILLA CHANTILLY

250g whipping cream

25g icing sugar

1 scraped Vanilla pod

#### METHOD

Whip all together until firm texture.

### APPLE CRISPS

200g sugar

350g sugar

3 Granny Smith apples

#### METHOD

Make a syrup with sugar and water, add thinly sliced apples and simmer at very low heat for 30 min, drain and dry at 80c till crisp turning half way through (about an hour each side but leave longer if not crisp enough).

### FINISHING

Drain caramelised apples and fill tart to the top, pipe a 2cm ball of Vanilla Chantilly in the middle and top up with a couple of apple crisp pieces.