

# LA ROSE NOIRE®

## TATIN AGAIN!!! (for 20 units)

### UI05.17 Medium Round Sweet Tart Shell

#### Vanilla foam

500g Cream  
4 units Egg Yolk  
80g Sugar  
1 unit Bourbon vanilla paste  
25g Pro-espuma Sosa

Mix the cream, with the vanilla paste and the sugar and bring to boil. Remove from the heat and gradually add the egg yolks. Cook to 83°C and then cool to 4°C as quick as possible. Let it cool down for 3 hours in the fridge and fill a siphon. Load with 2 gas loads and keep in the fridge until use.

#### Creamy biscuit

250g Cream  
250g Milk  
3g Iota  
40g Biscuit Speculoos  
40g Sugar

Mix the ingredients in a blender. Cook until boiling, use immediately.

#### Apple tatin style

500g Apple cut into cubes  
2x2 cm  
150g Dark caramelized sugar  
50g Butter in cubes

Cook the apple in a covered container in the microwave until it gets slightly soft but still firm. Arrange on a baking sheet and sprinkle the caramelized sugar (previously ground in the Thermo-mix). Arrange the dices of butter on the top too. Cook until apples are caramelized on top and soft. Cool and keep in refrigerator.

#### Apple tatin puree

250g Apple tatin style

Mix until you get a smooth and fine puree.

#### Finish

Dehydrated apple slices

Fill the tart Shell with biscuit cream. On top, place the prepared dices of apple and above it, the vanilla espuma. Add on the top of the espuma the dehydrated apple slice. At the base of the dish have a tear of apple tatin puree

