

Apple Cookie Tart with Salted Caramel & Pecans

Ingrédients

- 150g of sugar
- 100g of heavy cream
- 50g of salted butter
- 75g of softened butter
- 40g of muscovado sugar
- 30g of granulated sugar
- 30g of whole egg
- 120g of flour
- 1.5g of baking powder
- 125g of chocolate of your choice (milk chocolate Jivara for me)
- 50g of pecans
- 30g of butter
- 50g of sugar
- 3 apples
- 200g of heavy cream
- 15g of icing sugar
- 2 tablespoons of caramel

Préparation

1. You really liked the last version of my cookie tart, the pear chocolate hazelnut, so here is a second autumnal recipe for this tart, still simple to make but pretty and above all delicious, the apple, salted caramel & pecan!
2. I offered you several versions on Instagram and you voted overwhelmingly for this one, so as promised, here is the recipe for you to discover Ingredients: I used Jivara chocolate from Valrhona: use code ILETAITUNGATEAU for 20% off the whole site (affiliate).
3. I used pecans from Koro: use code ILETAITUNGATEAU for 5% off the whole site (non-affiliate).
4. Equipment: De Buyer oblong ring Perforated baking sheet Piping bags 12mm tip Preparation time: 1 hour + 15 minutes of cooking For 8 people (a ring of 30cm long by 11cm wide): Salted caramel: of sugar of heavy cream of salted butter Prepare a dry caramel with the sugar.
5. Meanwhile, heat the cream.
6. When the caramel has a nice amber color, deglaze it gradually with the cream, being careful of splashes.
7. Mix well, then add the butter little by little, cut into small pieces.
8. If needed, you can use an immersion blender to smooth the caramel.
9. Let it cool completely.
10. The cookie: of softened butter of muscovado sugar of granulated sugar of whole egg of flour 1.
11. of baking powder of chocolate of your choice (milk chocolate Jivara for me) of pecans Mix the softened butter with both sugars, then add the egg.
12. Then incorporate the flour and baking powder, then the chocolate chopped into small pieces and the pecans also chopped.
13. Spread the cookie dough in your buttered ring placed on a baking sheet lined with parchment paper.
14. You will have too much dough, with the remaining you can make mini cookies to use for decorating the tart, or you can slightly reduce the quantities of the ingredients.
15. Bake in the preheated oven at 180°C for about 15 minutes (5 to 7 minutes for the mini cookies).

16. Let cool and unmold.
17. Caramelized apples: of butter of sugar 3 apples Cut the apples into small cubes.
18. Put them in a pan with butter and sugar and let them cook/caramelize for about 15 minutes, stirring regularly.
19. The apples should be well golden and tender.
20. Whipped cream: of heavy cream of icing sugar 2 tablespoons of caramel Whisk the cream with the icing sugar and caramel until you get a more or less firm whipped cream depending on your taste.
21. Pipe the whipped cream into a piping bag fitted with a smooth tip.
22. Assembly: A few pecans On the cookie base, spread some caramel, then the caramelized apples (keep a bit for garnishing).
23. Next, pipe the caramel whipped cream, and add the remaining caramelized apples in the center.
24. Decorate with caramel, pecans, and mini cookies then enjoy!