

Tarte tatin (François Perret)

Ingrédients

- 80g flour T55
- 2g baking powder
- 100g softened butter
- 40g powdered sugar
- 20g almond powder
- 20g egg yolks
- 110g caster sugar
- 1.8kg of apples (weight once peeled)
- 50g butter
- 15g calvados
- 10g caster sugar
- 300g of neutral glaze
- 30g of calvados

Préparation

1. First tarte tatin here, it's a dessert that I don't often think about and that I've very rarely made.
2. But here this caramelized apple and Breton shortbread version by François Perret tempted me and I threw myself into it, without regret !
3. The tart is really delicious and downright easy to make, it just requires patience given the time spent in front of the oven.
4. I used a smaller pan than in the basic recipe so I reduced the quantities for the apples and the caramel but if you have the right pan sizes I advise you to follow the recipe, you will have a thicker layer of caramelized apples, the tart will be even better.
5. Mix the butter, powdered sugar and almond powder.
6. Add the egg yolks, then sift the flour and baking powder and add them to the previous mixture.
7. Put the dough in a piping bag and then pipe it in a 22cm circle on a baking sheet covered with baking paper, or else spread it directly with a spoon/spatula.
8. Cook for 10 to 12 minutes at 160°C then let it cool down (mine was cooked for 20 minutes, check the cooking time, it may vary depending on your oven).
9. A little butter for the mould caster sugar 1.
10. of apples (weight once peeled) Butter a copper mold (if possible, otherwise a classic mold) about 26cm in diameter (it is normal that the mold is larger than the shortbread, the diameter of the apple layer will reduce during baking).
11. In my case, the mould and the circle were too close in size, that's why the apple layer is smaller than the shortbread).
12. Garnish it with a circle of baking paper, also buttered.
13. Cook the sugar until a nice amber color is obtained, then pour the caramel on the baking paper.
14. Cut the apples into 6, then arrange them tightly on the caramel on several layers.
15. Melt the three ingredients over low heat.
16. Turn off the heat as soon as the butter and sugar have melted.
17. Brush the apples with the syrup, twice.
18. Cooking : Brush the apples once again with the syrup.

19. Then put them in the oven at 160°C.
20. When the juice has fallen to the bottom of the apples (after about 30 minutes for me, keep an eye on them, the timing will depend on your apples), remove it carefully (if you have a pipette available it is time to take it out) and keep it.
21. Brush the apples once again with the syrup.
22. Put it back in the oven for 45 minutes.
23. Remove the juice again and mix it with the juice already removed.
24. Soak the apples with the juice collected.
25. Cover with aluminum foil and bake again for 45 minutes.
26. Start again: remove the juice, and soak the apples again, then cook again for 30 minutes.
27. Check that the apples are well cooked.
28. Place the mould on a cold surface to stop the cooking and let it cool completely without removing the aluminium.
29. When the apples are cold, squeeze them and set aside in the refrigerator.
30. You can reduce the amount of glaze and calvados, the quantity is too large.
31. Heat all the elements together.
32. Finishing and assembly : Optional: fresh cream or other for the service (here it was eaten with a leftover vanilla whipped ganache, but honestly it is more than enough by itself).
33. Place the shortbread on the apples.
34. Turn the dish over and heat it with a blowtorch to remove the apples from the mould.
35. Cover with the calvados topping using a brush, then enjoy !