

Caramelized apples cake, sea salt crisp, lemon syrup |

Recipe for 12 Tapas



Description

Clafoutis-style garnished with apples and a crust of sugar and fleur de sel.

Ingredients

For the biscuit

- 120 Gr Flour
- 10 Gr Baking powder
- 4 Unit(s) Egg
- 170 Gr Sugar
- 100 Ml Milk
- 100 Ml Canola oil

For the sugar and sea salt crisp

- 1 Unit(s) Egg
- 45 Gr Melted butter
- 35 Gr Sugar
- 4 Pinch(es) Sea salt flakes
- 4 Pinch(es) Sliced almonds
- 1 Unit(s) Lemon juice

For the caramelized apple

- 3 Unit(s) Cortland apple
- 20 Gr Butter
- 20 Gr Brown sugar
- 0.50 Unit(s) Lemon juice

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **355 F°**

For the biscuit

Sift the flour and the baking powder.

Mix the eggs and the sugar in a bowl.

Mix the milk and the oil.

In the mix of eggs and sugar, add time after time, the liquid and the solid, by mixing it well every time, the mix should be nicely smooth.

It's important to finish the mix with the solide (flour and baking powder)

Put the pieces of apples at the bottom of the tarts shells then pour the biscuit mix on it.
Put it in the oven about 15 minutes, put the sea salt crust on the top.

For the sea salt crust

Mix all the ingredients together.

At the 3/4 of the biscuit cooking, pour the mix on the biscuits, put it back in the oven, and finish the cooking.

For the caramelized apples

Peel, empty and cut in quaters the apples, squeeze the lemon juice on the top.

In a hot pan, put the butter and sear the apples with the cassonade. Caramelize it for 4 to 5 minutes.

Reserve until room temp.

Bon appétit!