

# APPLE TATIN-STYLE FINANCIER SPONGES



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MAKES TWELVE Ø5.5CM TARTS

## FINANCIER SPONGE

65g Butter  
70g Egg whites  
1g Fine salt  
10g Acacia honey  
70g Confectioner's sugar  
25g Pastry flour  
40g Almond flour

Melt the butter and leave to cool.

Mix the egg whites, salt, honey, sifted confectioner's sugar, flour and almond flour using the paddle attachment in a stand mixer. Gradually add the butter.

## CARAMELIZED APPLES

2 Apples  
100g Sugar  
20g Butter

Dice the apples and steep in water mixed with a small amount of lemon juice.

Use the sugar to make a caramel, then deglaze with the butter. Add in the apple and cook for a few minutes.

Extract the apple and put to one side so you are left with the caramel.

## IVOIRE 35% & APPLE WHIPPED GANACHE

75g Apple juice  
3.5g Glucose  
100g **IVOIRE 35%**  
6.5g Manzanita liqueur  
185g Heavy cream 36%

Bring the apple juice and glucose to a simmering boil. Gradually combine the boiling mixture with the melted IVOIRE, mixing in the center to obtain a smooth, shiny, elastic texture – This is a sign that you are starting to make an emulsion. Keep mixing as you gradually add in the juice and, finally, the liqueur. Mix using an immersion blender to form a perfect emulsion. Add the cold heavy cream and mix using an immersion blender. Store in the refrigerator and leave to set, preferably overnight. Whisk until the texture is consistent enough to use in a piping bag.

## ASSEMBLY

Line the bottom of the rings with financier sponge and bake in a fan-assisted oven at 355°F (180°C) for 17 minutes.

When the tarts have cooled completely, turn out using a knife.

Use a small cutter to cut out the tarts' centers and arrange some caramelized apple inside.

Beat the IVOIRE and apple ganache and make a swirled topping for the tarts.