

October 2008



**Baked Apple Financier Tart,
Sour Cream Ice Cream, Citrus Reduction**
(Beginners) – makes about 6-8, 4” tarts

“Apple is one of the most versatile fruits and there are so many ways to make a wonderful apple dessert. I am also fortunate to have access to a great selection of locally grown varieties. As soon as cold weather hits, an apple tart in some form makes it way onto my menu. Sometimes you just can’t mess with the classics.” - Johnny

Make In Advance: Make the Baked Apples and Financier ahead of time and store in the refrigerator for up to a week. The assembled tarts also can be kept in the refrigerator, wrapped in plastic wrap a day in advance and baked before serving. The Apple Chips keep well as long as they are stored in a dry, air-tight container.

Baked apples

10 Gala apples
Unsalted Butter, as needed
Vanilla Sugar, as needed
Orange juice, as needed

Financier

300 grams egg whites
375 grams sugar, divided
63 grams almond flour
125 grams hazelnut flour
150 grams all purpose flour
50 grams honey, warm
250 grams beurre noisette (brown butter), warm

Sour cream ice cream

375 grams water
150 grams glucose
325 grams sugar
50 grams sugar
12 grams ice cream stabilizer
1500 grams sour cream

Citrus reduction

50 grams sugar
50 grams lime juice
100 grams orange juice
50 grams lemon juice

Apple chips

Granny Smith Apple
Simple syrup
Lemon Juice

Baked apples

Preheat oven to 300°F. Core, peel, halve and slice apples very thin. Brush a large baking dish, 15” by 10”, with butter. Evenly arrange the apples in the dish. Drop nuggets of butter on the apples. Sprinkle with sugar. Pour enough orange juice to fill the pan to 1/3 the height of the apples. Cover with aluminum foil and bake on high fan until apples are completely soft but not mushy, approximately 1 1/2 hours, rotating the dish periodically. Allow to cool slightly and drain excess liquid. Store in the refrigerator.

Financier

In the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites with about 1/4 the sugar to soft peaks. Switch to the paddle attachment and add the remaining sugar, nut flours, and all purpose flour on medium speed. Scrape down the sides of the bowl and continue to mix. Add the honey. Slowly stream in the butter. Continue to mix until completely combined. Chill and store in the refrigerator.

Sour cream ice cream

Bring the water, glucose and the 325 grams of sugar to a simmer. Combine the 50 grams of sugar with the stabilizer and whisk into pot. Bring to a boil. Remove from heat, strain and cool over an ice bath. Add sour cream and blend with an immersion blender. Process in an ice cream machine according to manufacturer’s instructions.

Citrus reduction

Combine all ingredients in a small sauce pot. Bring to a simmer, reduce heat and continue to cook to syrup consistency. Cool over an ice bath and store in the refrigerator.

Apple chips

Preheat oven to 200°F or lowest possible temperature. Slice apple on a mandolin as thin as possible. Soak in simple syrup and lemon juice for 10 minutes. Wipe off excess syrup from apples and lay out on a Silpat-lined sheet tray. Bake until dry, about 1 to 2 hours. Remove from Silpat and store in an airtight container.

Assembly

Cut a circle of Baked Apples and transfer to a small pie pan sprayed with non-stick spray. Soften chilled financier batter. Fill a pastry bag and pipe a layer of batter on top of the apples. Chill. Preheat oven to 375°F. Bake until the Financier is golden brown. Allow to cool slightly and invert on to plate. Serve warm with a scoop of ice cream topped with an Apple Chip. Garnish with Citrus Reduction.