

GRANNY SMITH APPLE AND RHUBARB SPIRAL IN A TATIN STYLE



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- Sub Category Name
Combo
Desserts

- Recipe Source Name
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Ingredients

GRANNY SMITH APPLE AND RHUBARB SPIRAL IN A TATIN STYLE Spiral

- 250g Green Apples
- 100g Rhubarb
- 50g Sugar
- 10ml Rhubarb juice
- 20g Butter

Rhubarb compote

- 200g Rhubarb
- 20g Sugar



- 10g Butter

Sablé

- 400g Flour
- 40g Yeast
- 250g Powdered sugar
- 100g Almond powder
- 250g Butter`
- 100g Egg
- 5g Salt
- 2 nos. Vanilla bean

Methods and Directions

GRANNY SMITH APPLE AND RHUBARB SPIRAL IN A TATIN STYLE

Spiral

- Cut spirals out of apples
- Cut the rhubarb with a mandolin.
- Roll up and insert toothpicks to hold the spirals in place.
- Place the sugar and the butter back on the stove.
- Caramelize the spirals
- Complete cooking in the oven at 150°C for 4 mins.

Rhubarb compote

- Cut the rhubarb finely.
- Sauté the rhubarb in butter.
- Add 10% of its weight in sugar.
- Mix and strain.
- Cool

Sablé

- Mix the butter, icing sugar and tea.
- Add the cornstarch, flour and ground almonds .
- Add the eggs one by one.
- Bake for 12 minutes at 160°C.

