

Cider Infused Carmelized Apple Tart with Grapefruit Jam

Braeburn apples: 7

Cooking Juice

Butter 82% fat: 5 tbsp

Granulated sugar: 2/5 cups or 6 1/2 tbsp

Vanilla Bean: ½ of bean

Calvados Liquor (optional): 2 1/2 tbsp

Fine sea salt: ½ tsp

Organic fresh apple juice: 1 cup

Organic apple cider: 1 cup

Method:

- Make a caramel with the sugar on medium heat in a medium sauce pan using a high heat rubber spatula
- Deglaze with the soft butter
- Add the apple juice in 3 additions
- Add the salt, calvados, and vanilla bean split in half
- Peel, cut in half and core the apples
- Fill 10 ramequin dishes or disposable aluminum cupcake cups halfway with the cooking juice
- Put a ½ apple in each cup and cover with foil
- Bake for 1 hr 40 minutes at 146 degrees C or 295 degrees F and let cool for 30 minutes
- Take the apples out of the cups and drain them on the flat side on a wire rack for 12 hours in the refrigerator

Hazelnut Financier

Confectioners' sugar: ½ cup

Skinless hazelnut powder: ¼ cup

Cake Flour: ¼ cup

Baking Powder: ¼ tsp

Butter 82% fat: 1/3 cup

Fresh egg white: ½ cup

Hazelnut praline paste: 2 ½ tsp

Pink grapefruit zests: ¼ tsp

Hazelnut Oil: 1 tsp

Fine sea salt: ½ tsp

Scraped Vanilla bean: ½ of bean

Honey: 2 ½ tsp

Method:

- Sift the confectioners' sugar, hazelnut powder, flour and baking powder
- Cook the butter slowly in a small sauce pan while stirring until it turns light brown
- Mix the egg whites with the praline paste, pink grapefruit zest, hazelnut oil, sea salt, vanilla bean and honey
- Mix with the dry ingredients
- Add the strained hot butter
- Reserve in a mixing bowl covered with plastic wrap for 3 Hours in the refrigerator

Note: The hazelnut powder can be substituted with almond powder

Assembly:

Skinless hazelnut powder: 2 ½ tbsp

Skinless crushed hazelnuts: 2 ½ tbsp

Method:

- Cut the dough in half and roll each piece to a 2mm/1/16" thickness
- Line a 9' tart pan with each piece and dock the surface with a fork
- Place on a sheet pan lined with parchment paper
- Place a piece of parchment paper inside the tart and fill with pie weights
- Bake at 163 degrees C or 325 degrees F for 25 minutes and let cool
- Remove the parchment paper and pie weights and let cool
- Spread 1/3 cup of the grapefruit jam on the bottom of each pre-baked tart shell using a small offset spatula
- Sprinkle 1 ½ tbsp. of roasted hazelnut powder on it
- Arrange 7 half cooked apples flat side down in each tart
- Sprinkle 1 ½ tbsp. of crushed hazelnuts on each tart and dust confectioners' sugar on them
- Bake at 163 degrees C or 325 degrees F for 35 min, let cool on a wire rack and un-mold

Note: The hazelnuts and hazelnut powder can be substituted with almonds

Hazelnut Praline Paste**Ingredients:**

1/2 cup Granulated Sugar

1/3 cup Water

1/4 Vanilla Bean

2/3 Whole skinned hazelnuts

Method:

- The hazelnuts skins lend a bitter taste so it's better to remove it by toasting the hazelnuts in a 325 degrees F oven for 8 minutes.
- As they come out the oven, rub the nuts in a towel or over a sifter until most the skins fall off.
- Keep the hazelnuts warm and cook the sugar, vanilla and water to 239 degrees F in a sauce pan.
- Remove the pan from the heat and add the warm nuts. Stir the nuts and sugar syrup until the mixture begins to sand. The syrup will crystallize and look sandy.
- Place the pan back on medium heat and continue cooking until the sugar melts and caramelizes evenly around the nuts. If your sugar starts to smoke, the heat is too high and you will need to reduce it.
- Turn off the heat when the nuts are roasted in the center and the caramel is golden brown. Quickly pour the nuts out onto a Silpat silicone mat and let them cool completely. Break them up in chunks and blend them in a food processor until it turns into a paste.
- Reserve in an airtight container in a cool place.
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Hazelnut Sable Dough

Ingredients:

1/2 cup butter 82% fat

1 and 2/3 cups cake flour

1/3 teaspoon sea salt

1/4 cup hazelnut powder

2/3 cup confectioners' sugar

3 fresh egg yolks

1/2 teaspoon vanilla extract

- Mix the butter with the cake flour and salt in a stand mixer using a paddle attachment until it gets a sandy consistency.
- Add the hazelnut powder and confectioners' sugar.
- Gradually add the egg yolks and vanilla extract.
- Cover the dough with plastic wrap and refrigerate for 3 hours.

Pink Grapefruit and Grenadine Jam

Ingredients:

1 cup water

1 pinch fine sea salt

2 and ½ tablespoons grapefruit zest

4 teaspoons granulated sugar

1 pinch Pectin

1/8 cup Pomegranate juice

1/2 cup organic pink grapefruit segments

1/4 cup sugar

- Boil water and salt in medium sauce pan.
- Boil zests in salted water for 2 minutes, then rinse with cold water.
- Mix pectin with 4 teaspoons of sugar.
- Heat pomegranate juice and grapefruit segments to 104 degrees F.
- Add the pectin/sugar mix and boil for 2 minutes.
- Add remaining sugar and zest.
- Cook for about 2 minutes or until thick.
- Transfer to a bowl and cover with plastic wrap, refrigerate until needed.