

THE WASHINGTON APPLE (LE MEILLEUR PÂTISSIER, EPISODE 2)

The Recipe

<https://www.cuisinedaubery.com/recipe/the-washington-apple/>

My dessert for the second episode of the TV Show, that the chef Cyril Lignac loved !

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Dessert, My Dessert Of Le Meilleur Pâtissier Show, Tarlet, Tart,

Ingredients

For 4 round tartlets, 4.33" (or 4 21/64" or 11 cm) in diameter

*Tart shell

10 oz Sweet Shortcrust Pastry (280 grams) For the recipes, see [HERE](#)

*Apples

2 Apples

2/3 Cup Sugar (150 grams)

2/3 Cup Neutral Glaze (200 grams) For the recipes, see [HERE](#)

*Whipped Ganache

1 1/3 Cup Whipping Cream (300 grams)

1/4 lbs White Chocolate (100 grams)

0.14 oz Gelatin Sheets (4 grams)

1 teaspoon Apple Liquor (9 grams)

*Decoration

1 Apple

1/2 Cup Water (100 grams)

1/2 Cup Sugar (100 grams)

2 teaspoons Lemon Juice (12 grams)

1 Edible Gold Leaf

For 2 round tartlets, 4.33" (or 4 21/64" or 11 cm) in diameter

*Tart shell

5 oz Sweet Shortcrust Pastry (140 grams) For the recipes, see [HERE](#)

*Apples

1 Apple

1/3 Cup Sugar (75 grams)

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1/3 Cup Neutral Glaze (100 grams) For the recipes, see [HERE](#)

*Whipped Ganache

2/3 Cup Whipping Cream (150 grams)

2 oz White Chocolate (50 grams)

0.07 oz Gelatin Sheets (2 grams)

1 teaspoon Apple Liquor (4.5 grams)

*Decoration

1 Apple

4 Tablespoons Water (50 grams)

4 Tablespoons Sugar (50 grams)

1 teaspoon Lemon Juice (6 grams)

1 Edible Gold Leaf

For 6 round tartlets, 4.33" (or 4 21/64" or 11 cm) in diameter

*Tart shell

1 lbs 15 oz Sweet Shortcrust Pastry (420 grams) For the recipes, see [HERE](#)

*Apples

3 Apples

1 Cup Sugar (225 grams)

1 Cup Neutral Glaze (300 grams) For the recipes, see [HERE](#)

*Whipped Ganache

2 Cups Whipping Cream (450 grams)

5 oz White Chocolate (150 grams)

0.21 oz Gelatin Sheets (6 grams)

2 teaspoons Apple Liquor (13.5 grams)

*Decoration

1 Apple

2/3 Cup Water (150 grams)

2/3 Cup Sugar (150 grams)

1 Tablespoon Lemon Juice (18 grams)

1 Edible Gold Leaf

Steps

Caramel

1. In a saucepan, melt one third (4 Tablespoons or 50 g) of the Sugar
2. Do not stir with a spatula ! This could cristallize the sugar
3. Once the first third has melted, sprinkle and cover with the second third (4 Tablespoons or 50 g)
4. Once melted, repeat with the last third

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5. Avoid burning the caramel ! You want a light golden caramel, not dark !
6. Pour onto a silicone mat. Caramel burns, be careful !
7. Let the caramel cool down and solidify
8. Once solidified, break the caramel into pieces
9. For the baking, you will need a "half spheres" silicone mold
10. Each half sphere should be slightly smaller than the apples. As my apples are 3.54" (or 3 35/64" or 9 cm) in diameter, I am using half spheres of 3.14" (or 3 5/32" or 8 cm) in diameter
11. Add in the caramel in the silicon cavities

Apples

12. For this dessert, I am using Washington State apples : my favorite ! What you really need is Red Apple, sweet, and quite firm (otherwise they would melt too much)
13. Peel and core the Apples (2)
14. Place the half apples (cut vertically), flat side towards you
15. Cover with a silicone mat : this will avoid the caramel to burst as it bakes
16. Bake at 400 F / 200 C for about 1 hour to 1 hour 30 minutes
17. Let cool at room temperature
18. You will see that some caramel looks "burned" in empty cavities. After use, you can clean this by letting the mold sit in hot water
19. Keep the apples in the silicon mold
20. Once at room temperature, cover with film wrap and place in the refrigerator for 2 hours

The cookie

21. For the shells (or "cookies"), you will need Sweet Shortcrust Pastry
22. To make the dough : The recipes are [HERE](#)
23. Also, note that I mentioned the final weigh that is needed before baking (10 oz or 280 g), but you need to make a bit more to make it more convenient to roll and cut
24. Make the recipe, roll between 2 silicone mats, 0.07" (or 5/64" or 0.2 cm) thick
25. Cool down in the fridge for about 2 hours (this stabilizes the dough)
26. Remove from the fridge, and cut circles, using a cookie cutter (or a glass), 4.33" (or 4 21/64" or 11 cm) in diameter
27. Remove those trimmings
28. Prick with a fork

Baking

29. Bake in preheated oven at 305 F / 150 C for about 10/15 minutes
30. Eggwash the half-baked cookie
31. Continue baking at 320 F / 160 C for 5 minutes
32. Take out, let cool down at room temperature

The Whipped Ganache

33. Bloom the Gelatin Sheets (0.14 oz or 4 g) in cold water

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34. Warm half of Whipping Cream (2/3 Cup or 150 g) and keep the other half in the fridge
35. Place the White Chocolate (1/4 lbs or 100 g) in a large bowl
36. Cook until the cream boils
37. Pour in the Whipping Cream into the bowl with the White Chocolate (1/4 lbs or 100 g)
38. Squeeze the bloomed gelatin in your hand
39. Add in the bloomed gelatin in the hot liquid
40. Gently stir, with a wire whip
41. Add in the 2nd half Whipping Cream (2/3 Cup or 150 g) that you had kept in the fridge
42. Pour in the Apple Liquor (1 teaspoon or 9 g)
43. Wrap airtight
44. Refrigerate for at least 2 hours
45. Remove from the fridge, remove 2 hours
46. Whip this "ganache" : You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
47. Fill a Pastry Bag with this whipped ganache
48. Use a Piping Tip that you can use to pipe leaves
49. Easy to find at stores such as Michael's (if you live in the States), otherwise online : To purchase online, see [HERE](#)
50. The Wilton reference is : Piping Tip "Wilton 366"
51. Warm the Neutral Glaze (2/3 Cup or 200 g) to make it liquid, but it must not be hot
52. You may find some online: To purchase online, see [HERE](#)
53. You may also make it yourself: The recipes are [HERE](#)
54. Glaze the caramelized apples with the Neutral Glaze (2/3 Cup or 200 g)
55. Start by placing with a spoon a small quantity of whipped ganache onto the center of the shell : This is a trick that will help to "lift" and keep the round shape of the apple
56. Place a caramelized apple over
57. Using the leaf piping tip, pipe leaves around the apple
58. If that's the first time you are using this piping tip, do a "dry run" on the table. One thing to know is that to make those leaves "horizontally", you will need to place the piping tip "vertically" which seems counter-intuitive at first
59. I like to pipe 2 or 3 layers

Decorative Flowers

60. For the "apple flower", this is something that you may or may not do depending on your time
61. In a saucepan, boil the Water (1/2 Cup or 100 g) and the Sugar (1/2 Cup or 100 g)
62. Remove from heat and pour in the Lemon Juice (2 teaspoons or 12 g)
63. Slice thin slices of Apple (0" (or 3/64" or 0.1 cm)). I use a mandoline, but this is a dangerous tool, so you may use a knife instead
64. Pour in those slices in the syrup (the lemon juice avoids the apple to turn brown)
65. To cut those flowers, you will use a cookie cutter : To purchase online, see [HERE](#)

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66. Finish by placing those flowers over the apples
67. Optionally, I place one Edible Gold Leaf
68. BE CAREFUL ! Make sure that the Gold Leaf is edible : This must read specifically on the label.
Some Gold Leaves are toxic and not edible
69. The best way to handle gold leaves is to use the tip of a knife