

Caramelized Apple Tart



Ingredients

Apple	10-8 pc
Glucose	50g
Honey	50g
Butter	60g
Sugar	200g
Cream	90g
Mass Gelatine	40g

Working Method

Mixing

Peel and slice the apples evenly. In a pan, melt butter then add sugar and cook until it forms a caramel-like consistency. Gradually stir in the glucose and honey, followed by cream, mixing until smooth. Remove the pan from heat and incorporate mass gelatine, ensuring it dissolves completely. Arrange the apple slices neatly in a tart pan, pour the caramel mixture over the apples, and bake at 180°C for approximately 40-35 minutes, or until the apples are tender and golden.