

**TEAM FRANCE 2006**

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# LES POMMES

*Team France's stunning plated dessert for the 2006 WPTC is an homage to the apple, presented in several forms. The centerpiece of the dessert is a poached apple stuffed with bits of caramel-coated fried apple. This anchors a light, orange-kissed cream, sandwiched between two orange tuiles, while a bright Green Apple Sorbet, molded to look like the stem-end of an apple, tops the layered dessert.*

**MAKES 14 SERVINGS**

## Poached Apples

**14 apples****50 g (1.76 oz/3 Tbsp plus ½ tsp) freshly squeezed lemon juice****900 g (31.74 oz/4½ cups) superfine granulated sugar****1.5 kg (52.91 oz/6⅓ cups) water**

1. Peel and core the apples and then cut each one into a square shape and spray with the lemon juice.
2. Place the sugar in a skillet and cook over medium heat, stirring occasionally, until the sugar liquefies and turns to a dark amber caramel. Add the water to stop the cooking process. Add the apple squares to the syrup and cook over medium heat for about 15 minutes, or until poached through. Cool the apples in the syrup.

## Fried Apple

**300 g (10.58 oz/2 medium) apples****Freshly squeezed lemon juice, as needed****80 g (2.82 oz/⅓ cup plus 1 Tbsp plus 1½ tsp) superfine granulated sugar****40 g (1.41 oz/2 Tbsp plus 2¼ tsp) unsalted butter**

1. Peel, core, and dice the apples. Toss with the lemon juice.
2. Place the sugar in a saucepan and cook over medium heat, stirring occasionally, until the sugar liquefies and turns to a dark amber caramel. Remove from the heat and add half of the butter, stirring until melted.

3. Melt the remaining butter in a sauté pan over medium-high heat and add the diced apple. Sauté for a few minutes, then add the caramel syrup and bring to a simmer. Simmer for 15 minutes, then cool completely.

## Crumble

**100 g (3.5 oz/1 stick plus 1 Tbsp) unsalted butter**  
**100 g (3.5 oz/½ cup plus 2 Tbsp plus 1½ tsp packed) brown sugar**  
**1 g (0.03 oz/pinch) salt**  
**130 g (4.58 oz/1½ cups) almond flour**  
**100 g (3.5 oz/¾ cup plus 1 Tbsp plus 1 tsp) all-purpose flour**

1. Preheat the oven to 300°F (150°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, mix together the butter, sugar, and salt on medium speed until blended. Add the almond and all-purpose flours and mix on low speed until blended.
3. Pass the dough through a crosshatch-style wire rack or thick sieve and sprinkle onto a silicone baking mat-lined sheet pan. Bake until golden, about 15 minutes. Cool completely.

## Light Cream

**300 g (10.58 oz/1¼ cups plus 2 tsp) heavy cream**  
**25 g (0.88 oz/2 Tbsp) superfine granulated sugar**  
**3 g (0.1 oz/1½ sheets) gelatin (silver grade), bloomed and drained**  
**10 g (0.35 oz/2 tsp) orange liqueur**

1. In the bowl of a stand mixer fitted with the whisk attachment, whip 250 g (8.8 oz/1 cup plus 1 Tbsp plus ¾ tsp) of the cream on high speed to medium peaks and refrigerate until needed.
2. In a small saucepan, combine the remaining 50 g (1.76 oz/3 Tbsp plus 1¼ tsp) cream with the sugar and bring to a gentle boil over medium-high heat, stirring to dissolve the sugar. Add the drained gelatin and stir until melted. Cool the mixture down to 77°F (25°C) and stir in the orange liqueur. Fold in the reserved whipped cream. Spread the cream in a lined pan to a thickness of ¾ in (2 cm) and freeze until firm.
3. Cut into 2¾-in (7-cm) squares and refrigerate until ready to assemble the dessert.



## Green Apple Sorbet

**145 g (5.11 oz/¾ cup plus 1 Tbsp plus 1½ tsp) superfine granulated sugar**

**60 g (2.1 oz/⅓ cup plus 1 Tbsp) glucose powder**

**5 g (0.17 oz/scant 1 Tbsp) nonfat dry milk**

**3 g (0.1 oz/1 tsp) sorbet stabilizer**

**155 g (5.46 oz/¾ cup) water**

**25 g (0.88 oz/1 Tbsp plus 1 tsp) Trimoline (invert sugar)**

**600 g (21.16 oz/2⅔ cups) green apple purée**

**60 g (2.1 oz/3 Tbsp plus 2½ tsp) freshly squeezed lemon juice**

1. In a bowl, mix together half of the superfine granulated sugar with the glucose and dry milk and set aside.
2. In a separate bowl, mix the remaining superfine granulated sugar with the sorbet stabilizer; set aside.
3. In a saucepan, combine the water and invert sugar. Bring the mixture to 68°F (20°C) and add the glucose mixture. Heat to 97°F (36°C) and add the sugar and stabilizer mixture. Heat to 185°F (85°C), stirring constantly, then cool completely.
4. Stir in the green apple purée and lemon juice and process the base in an ice cream machine according to the manufacturer's instructions. Scrape the sorbet into fourteen 2¾-in (7-cm) square silicone molds (Team France used a custom-made mold shaped like the top of an apple) and freeze until ready to serve.

## Orange Tuile

**100 g (3.5 oz/¾ cup plus 2 Tbsp) confectioners' sugar**

**35 g (1.2 oz/2 Tbsp plus 1 tsp) freshly squeezed orange juice**

**35 g (1.2 oz/2 Tbsp plus 1½ tsp) unsalted butter, softened**

**55 g (1.9 oz/⅓ cup plus 2 Tbsp plus 1 tsp) all-purpose flour**

1. Preheat the oven to 355°F (180°C).
2. In a bowl, mix together the sugar and orange juice until blended. Add the softened butter and mix until blended. Stir in the flour until blended.
3. Spread the tuile batter over a 3-in (7.6-cm) square stencil, placed on a silicone baking mat-lined sheet pan, to form 14 tuiles. Bake until golden around the edges, about 5 minutes. Cool completely.

## Caramel Coulis

**250 g (8.8 oz/1 cup plus 1 Tbsp plus ¾ tsp) heavy cream**

**200 g (7 oz/1 cup) granulated sugar**

**50 g (1.76 oz/3 Tbsp plus 1½ tsp) unsalted butter**

**1 g (0.03 oz/pinch) salt**

**1 vanilla bean, split lengthwise and seeds scraped**

1. In a small saucepan, heat the cream over low heat.
2. Meanwhile, pour the sugar into another saucepan and cook over medium heat, stirring occasionally, until the sugar liquefies and turns to a dark amber caramel. Add the butter to stop the cooking process and mix until blended. Stir in the warm cream, salt, and vanilla bean seeds.

## Crispy Apple Balls

**25 g (0.88 oz/1 Tbsp plus 2¼ tsp) unsalted butter**

**14 Parisienne apple balls (cut from peeled apples with a melon baller)**

**20 g (0.7 oz/½ medium) egg, lightly beaten**

**50 g (1.76 oz/½ cup) Crumble**

1. Melt the butter in a sauté pan over medium-high heat and sauté the apple balls until slightly softened. Cool.
2. Dip the apple balls in the egg and then roll them in the Crumble. Set aside in the refrigerator for at least an hour before baking.
3. Preheat the oven to 350°F (175°C).
4. Place the coated apple balls on a silicone baking mat-lined sheet pan and bake until golden, 5 to 8 minutes. Cool completely.

# ASSEMBLY

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## Dark chocolate “stems”

1. Dip a pastry brush into the Caramel Coulis and brush a swath of it on one side of each dessert plate. Top with some of the Crumble.
2. In a bowl, combine the Fried Apple with some of the Caramel Coulis. Fill the hollow core of each Poached Apple with the mixture.
3. Place a Poached Apple in the center of each plate and top with an Orange Tuile, then a square of the Light Cream, and then another tuile. Unmold the Green Apple Sorbet on top and garnish with a chocolate stem. Arrange a Crispy Apple Ball on a serving spoon on each plate.

