



— **PIERRE-JEAN QUINONERO** —

INTENSELY FLAKY TART TATIN

EXPERT LEVEL ONLINE COURSE





TECHNICAL DESCRIPTION

TOTAL COMPLETION TIME

5 hours

COMPLETION TIME

2 hours

BAKING TIME

1 hour 25 minutes

REST PERIOD

3 hours

INGREDIENTS

YIELDS 6 TARTS TATIN:

- o 14.1 oz T55 flour (400 g)
- o 0.5 oz Baking powder (15 g)
- o 0.2 oz Salt (7 g)
- o 9.2 Brown cassonade sugar (260 g)
- o 14.1 oz Sugar (400 g)
- o 3.9 oz Whole milk (110 g)
- o 3.5 oz Water (100 g)
- o 7.4 oz Butter (210 g)
- o 4.2 oz Tourage butter (120 g)
- o 6 Pink Lady apples
- o 2.6 oz Cider (75 g)
- o 1 pod of Madagascar vanilla

In this video, the Chef uses double the indicated quantities to prepare the Vienna bread dough.

SPECIFIC UTENSILS

- o Mixer fitted with a dough hook attachment
- o Rolling pin
- o Peeler
- o Apple sheet slicer
- o Ø 2 in x 1.6 in high rings
- o Ø 2.8 in x 1.6 in high rings
- o Silicone baking sheet
- o Polyethylene sheet or baking sheet
- o Straight edge ruler



STEP 1 – KNEADING THE VIENNA BREAD DOUGH & PROOF

In the bowl of a mixer fitted with a dough hook attachment, add the flour, brown cassonade sugar, salt, baking powder, butter, milk, and water.

Knead on 1st speed for 1 to 2 minutes to complete the frassage phase.

Using a dough scraper, scrape the sides and bottom of the bowl to avoid the formation of dead dough.

Then, knead on 1st speed for 10 to 30 minutes until you have a smooth dough with a nice glutinous network.

Place the dough on the work surface and fold it over, while bringing the edges inwards.

Roll up the dough.

Place it in a bowl and film on contact.

First Proof: Set aside at room temperature for 20 to 30 minutes.

INGREDIENTS

- o 14.1 oz T55 flour (400 g)
- o 0.5 oz Baking powder (15 g)
- o 0.2 oz Salt (7 g)
- o 2.1 oz Brown cassonade sugar (60 g)
- o 3.9 oz Whole milk (110 g)
- o 3.5 oz Water (100 g)
- o 1 oz Butter (30 g)

CHEF TIPS

- o Brown cassonade sugar is less refined than regular white sugar, which adds taste and sweetness.
- o The kneading speed is always indicative and depends on the mixer you are using, the room temperature and the ingredients.
- o The goal is to achieve the desired dough texture.
- o The proofing phase allows flavors to develop.



STEP 2 – DEGASSING & SHAPING THE VIENNA BREAD DOUGH

Using your fingertips, degas the dough by flattening it on the work surface.

Place the dough on a baking tray lined with a silicone baking sheet.

Use your hands to shape the dough into a rectangle.

Firm on contact.

Push the dough into the corners to get the proper shape.

Chill at 0 °F (-18 °C) between 30 to 60 minutes.



STEP 3 – PREPARING THE TOURAGE BUTTER

Place the butter on a polyethylene sheet and baking paper.

Spray the edges of the sheet with some cooking spray. Fold the sheet over the butter to form a closed rectangle.

Turn the butter over so that the folds are against the work surface.

Roll out with a rolling pin until the butter is shaped into an even rectangle.

Set aside in the refrigerator at +39 °F (+4 °C) for 30 minutes.

INGREDIENTS

- o 4.2 oz Tourage butter (120 g)

CHEF TIPS

- o Tourage butter is an extra-dry butter used during the tourage process.
- o It is possible to use traditional butter.

- o To check that the butter is of even thickness, run your hand over it.

- o For a perfect tourage, the butter must be homogeneous and at a temperature of about 50 °F (10 °C).

STEP 4 – TOURAGE: THREE SINGLE FOLDS

CHEF TIPS

- o Cutting the sides of the dough during the tourage phase releases some force and keeps the dough straight while folding it.
- o Once the fold is completed, press down with the rolling pin to fuse the layers together.

Remove the film from the dough.

Dust the dough with flour on both sides.

Roll out the dough with a rolling pin until you have a rectangle twice the size of the butter rectangle.

Take the butter out of the baking sheet.

Place the butter in the center of the dough and press it down.

Wrap the butter in the dough.

Dust the dough with flour on both sides.

Roll out the dough with a rolling pin, adding length to the open sides.

Trim the ends to get a straight-edged dough.

Go ahead and make the first single fold: Fold 1/3 of the dough over the center, and fold the third 1/3 in the center over the first 1/3.

Set aside in the fridge at 0 °F (-18 °C) between 30 to 60 minutes.

Repeat this step twice more to get a total of 3 single folds, while making sure to cool the dough between each round.

STEP 5 – PREPARING THE APPLE RIBBONS

Peel the apples with a peeler or a peeling blade.

Then use an apple sheet slicer.

Place the apple on the machine, while making sure to insert the machine's shaft into the core of the apple.

Apply a light pressure and then unroll the apple at a constant speed to obtain a nice ribbon.

Do not apply too much pressure to avoid getting a thick and brittle ribbon.

Repeat this step for the rest of the apples.

INGREDIENTS

- o 6 Pink Lady apples

CHEF TIPS

- o Pink Lady apples are very juicy and hold up well when baked.
- o They are perfect for making tarts tatin.
- o When slicing the apples, working quickly will produce a very thin ribbon that does not break.
- o Keep any apple scraps to make compote at home.
- o In a filmed container, heat the apples in the microwave for a few minutes and then crush them to obtain a natural compote without any added sugar.
- o Keep the apple cores for the chickens but don't forget to remove the seeds :)

STEP 6 – PREPARING THE APPLE ROLLS

CHEF TIPS

- o Keep the apple roll coiled tightly so that it does not unfold when cooked.
- o If the apple ribbon breaks, do not overlap it and simply continue rolling.
- o Carefully cut the ends of the roll, keeping them perpendicular to the board.
- o If the roll fits too tightly in the ring, the juice boiling at the bottom of the circle will cause the apple to rise and come out of the ring.
- o By leaving a 0.04 in (1 mm) clearance, air and steam can escape during the cooking process.

Unfold the apple ribbons on the work surface.

Starting with the end that was initially closest to the core, gently roll up the apple ribbons to form an even roll.

Repeat this step for each apple and make 6 rolls.

Arrange the apple rolls vertically on the work surface.

Using a knife and a board, neatly cut off one end of each roll.

Then, using a ruler to keep the line parallel, cut off the other end so the roll measures 1.2 in (3.5 cm) high.

Then adjust the diameter of the rolls so that they fit into the 2 in (5.5 cm) diameter rings, with about 0.04 in (1 mm) of clearance all around.

Unroll the roll, compare the width of the circle, and then cut the ribbon with a knife once you get to the desired width.

STEP 7 – CARAMEL & CANDIED TATINS APPLES (1/2)

Put the butter in a saucepan over high heat.
When the butter starts to melt, add the sugar.
Mix with a whisk.

While the caramel is rising in temperature (coloring), turn down the heat to prevent the caramel from burning.
Continue to whisk.

Once boiling, the texture is no longer thick and clear and becomes a smooth, even, colored caramel.

Stop cooking when the caramel has a nice color with a smooth texture, which means its temperature has reached 338 °F (170 °C).

Arrange the circles on a shallow dish and make sure to space them out.

Using a ladle, pour a little caramel into the bottom of each ring.

Quickly place the apple rolls inside.

Pour some caramel over the rolls.

Pour the remaining caramel into the bottom of the dish.

Using 2 sheets of aluminum foil, cover and seal tightly to "stew".

Use the tip of a knife to make small holes in the foil to allow the steam to escape.

Bake in a ventilated oven at 320 °F (160 °C) for 30 minutes.

INGREDIENTS

- o 7 oz Sugar (200 g)
- o 5.2 oz Butter (150 g)

CHEF TIPS

- o As the quantity of butter is important here, a whisk should be used to emulsify it.
- o Continuous mixing prevents the butter from getting grainy.
- o When making a caramel with water, do not mix in order to avoid the formation of sugar crystals. The sugar is said to "recrystallize".
- o When preparing a caramel, the melting point of sugar is 160 °C.
- o Always stop cooking the caramel a little beforehand as it continues to cook even after the stove has been turned off.
- o Do not overcook the caramel, as it will continue to cook in the oven with the apples.
- o Using a knife, go around the ring to loosen the apple roll.



STEP 7 – CARAMEL & CANDIED TATINS APPLES (2/2)

CHEF TIPS

- o After baking the apples, proceed with caution when lifting the foil to avoid burning yourself with the steam.
- o Once baked, the caramel is naturally very dark but not burnt.
- o Once out of the oven, quickly remove the tatin from the molds so that the caramel does not set in the ring.

Remove the dish from the oven.

Using a spoon, drizzle some caramel over the tatin to baste them.

Repeat two or three times.

Put the aluminum foil back over the dish.

Bake again in a ventilated oven at 320 °F (160 °C) for 15 minutes.

Remove the tatin from the oven.

Baste the tatin with caramel several more times to moisten them.

Using an offset spatula, remove the tatin with their rings and place them on a plate.

Run a thin knife between the ring and the tatin to help unmold them.

Carefully remove the rings.

Emulsify the remaining caramel by stirring it with a spoon.

Drizzle some caramel over the tatin.

Set aside in the fridge at +39 °F (+4 °C).



STEP 8 – ROLLING OUT & CUTTING THE FLAKY VIENNA BREAD DOUGH

Using a rolling pin, roll out the dough to a size of about 11.8 x 11.8 in (30 x 30 cm).

Using a knife, trim the sides to get clean edges. Cut out strips of 1.6 in (4.5 cm) by 9.2-9.4 in (23.5-24 cm).

Set aside in the fridge at +39° F (+4° C).

CHEF TIPS

- o To cut out the dough, use a scalpel or a cutter so as not to crush the layers of dough.
- o The chef in the video uses double the amount of dough and rolls out the dough to a size of 23.6 x 11.8 in (60 x 30 cm).

STEP 9 – CIDER CARAMEL

INGREDIENTS

- o 7 oz Sugar (200 g)
- o 2.6 oz cider (75 g)
- o 1 pod of Madagascar vanilla

CHEF TIP

- o Heating the cider beforehand avoids producing a thermal shock when deglazing the caramel.
- o Break the sugar lumps with the spatula to help the caramel become homogeneous.
- o Thoroughly wipe off the spatula on the edge of the pan to remove any unmelted sugar lumps.
- o Run the caramel off the spatula to check its color.
- o Do not rely on the color in the pan.
- o Never prepare a dry caramel in one go.
- o The hot liquid may burst and cause burns.

Heat the cider in a saucepan over medium heat.

Meanwhile, cut the vanilla pod in half. Scrape out the vanilla beans.

Add the beans and the scraped vanilla pod to the hot cider.

Once it is boiling, remove from heat and set aside.

Pour some of the sugar into another saucepan. Using a spatula, stir over high heat.

As the sugar progressively melts, add the rest of the sugar little by little, in 3 goes.

Continue stirring until all the sugar has melted.

As soon as it starts to smoke and a fine foam appears, turn off the heat.

To dilute the caramel, pour some of the cider into the caramel and stir.

Add the rest of the cider with the vanilla and mix.

Pour the caramel into a bowl.

Set aside in the fridge at +39 °F (+4 °C).



STEP 10 – ASSEMBLING & BAKING THE TART TATIN

Place the 2.9 in Ø (7.5 cm diameter) and 1.8 in (4.5 cm) high rings on a baking tray lined with a silicone baking sheet.

Using a brush, line the inside of the rings with softened butter. Dip the rings into the brown sugar to coat the inside of the circles. Tap out any excess sugar.

Using an offset spatula, carefully take the apple rolls and place them upside down in the rings so that the prettiest side of the roll is up.

Take the strips of Vienna bread dough out of the fridge (+4 °C).

Remove the apples from the rings and line them with the strips of dough.

Place the strips inside the rings, and try to avoid touching the outside layers as much as possible.

To seal the strips, simply press the bottom of the strips towards the inside, without touching the top so as not to damage the layers of dough that will be visible on top.

Place the apples in the lined rings.

Bake at 320 °F (160 °C) for 30 to 35 minutes.

Once removed from the oven, leave to rest for 5 minutes so that the puff pastry does not come undone.

Carefully remove the rings.

Set aside and keep the tarts refrigerated at +39 °F (+4 °C) until they are ready to be served.

INGREDIENTS

- o 1 oz Butter (30 g)
- o 7 oz Brown cassonade sugar (200 g)

CHEF TIPS

- o Coating the rings with butter and brown sugar will form a thin caramelized layer on the outside of the tarts.
- o If necessary, do not hesitate to use a small offset spatula to help you line the rings.
- o Do not touch the top of the puff pastry strips to avoid crushing the part which will be visible on the top of the tart.
- o To keep the strips cold throughout the lining process, use a cold board or tray and place it underneath the dough.
- o To prevent the pastry from sticking to the work surface, dust the work surface with brown sugar.
- o Overlap the pastry seam and the one on the ring so that there is only one seam visible.
- o Baking the tatin can take more than 35 minutes. It all depends on the oven power. The tatin is done when the pastry is golden brown all around.



STEP 11 – FINISHING TOUCHES ON THE TART TATINS

CHEF TIPS

- o Baking the tatin for 4 minutes at 160°C before eating them softens the fat content and enhances the taste.

Pour the cold cider caramel into a piping bag.

Just before serving: put the tarts in the oven at 320 °F (160 °C) for 4 to 5 minutes.

Using the piping bag, fill the center of the tatin with the cider caramel.

And VOILA CHEF, enjoy!