



Hotels Resorts and Palaces

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## **Taj Bengal, Kolkata**

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### **Apple tart, cinnamon ice cream, honey caramel sauce**

**PORTION: 04**

**TIME OF PREPARATION: 1HR**

**COOKING TIME: 1 HR**

<b>INGREDIENTS</b>	<b>QUANTITY</b>
FLOUR	400 Gms
SUGAR	25 Gms
BUTTER	250 Gms
WATER	15 ml
EGG YOLK	4 Nos
CREAM	250 ML
CINNAMON POWDER	25 Gms
APPLE	250 Gms
HONEY	50 ml
LEMON	1 Nos

### **METHOD:**

- Make a dough with flour, butter, sugar, water. Roll it and cut with a round cutter.
- Freeze it for 6 Hrs.
- Make a sabayon of egg yolk, cream sugar. Add cinnamon powder. Churn it in a ice cream machine.
- Peel, core and slice the apples, place it on the freezed tart base, topped with sugar and melted butter. Bake it at 200 degree centigrade for 10 minutes. Take out and place two base on top of each other, dust with icing sugar and gratinate.
- Make a caramel sauce with sugar, butter, honey. Finish with lemon juice.
- Place apple tart in plate, drizzle the honey caramel sauce, top with cinnamon ice cream.
- Garnish with mint sprig.