

✳ Chef's recipe
Normandy style apple tart

Serves for 6 to 8 people
 Preparation time: 40 min
 Cooking time: 40 min
 Difficulty: very easy

For the shortcrust pastry :

- 250 gr of flour
- 125 g butter
- 1 pinch of salt
- 1 egg yolk
- ½ glass of water

For the apple pie :

- 6 golden apples
- 20 cl full liquid cream
- 4 golden apples
- 25 cl full cream liquid
- 15 cl of milk
- 3 eggs
- 90 gr caster sugar
- (lemon)



Preheat the oven to 170° (th. 6).
 Make the shortcrust pastry. Mix the flour, sugar and salt. Make a well and add the softened butter in the centre. Sand with your fingertips. Add the egg yolk and knead. Gradually add the water. Make a ball. Leave the dough to rest in a cool place for at least 20 minutes. In the meantime, core, peel and cut the apples into thin slices. Sprinkle with lemon juice to prevent oxidation if necessary. In a bowl, whip the cream, milk, eggs and sugar. Can be flavoured with cinnamon or vanilla. Roll out the shortcrust pastry with a rolling pin. Place the pastry in the 28cm Gobel mould. Prick the dough. Place the apples, pour in the mixture and sprinkle with sugar. Bake in the oven for 40 minutes. Serve warm or cold!



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✳ Chef's recipe
Apple tartlets

Dessert for 6 to 8 people
 Preparation time: 20 min
 Cooking time: 25 min
 Difficulty: very easy

For the shortcrust pastry :

- 300 gr of flour
- 125 gr butter
- 1 sachet of vanilla sugar
- 1 pinch of salt
- 1 dl of water

For the apple pie :

- 6 golden apples
- 50 gr caster sugar
- 200 gr of applesauce



Preheat the oven to 200° (th. 7).
 Make the shortcrust pastry. Mix the flour, vanilla sugar, salt and softened butter. Add the water and knead. Roll out the dough with a rolling pin, cut out 6 circles a little wider than your moulds and arrange them in your GOBEL tartlets 10cm. Prick the tart. Peel, core and cut the apples into thin slices with the La Bonne Graine Apple Peeler. Place a layer of applesauce on the bottom of the tartlets and then add the apple slices. Place a knob of butter on the apples and sprinkle with sugar. Place in the oven for 25 minutes. To be eaten warm or cold and for more delicacy serve with a scoop of vanilla ice cream or whipped cream.



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✳ Chef's recipe
The fabulous chocolate tart

Serves for 6 to 8 peoples
 Preparation time: 1h
 Cooking time: 40 min
 Difficulty: medium

For the shortbread dough :

- 250 gr of flour
- 125 gr of butter
- 125 gr caster sugar
- 2 egg yolks
- 1 sachet of vanilla sugar
- 1 pinch of salt

For the chocolate tart :

- 200 gr of dark chocolate
- 150 gr of liquid cream
- 50 gr of milk
- 1 egg



Make the shortcrust dough. Mix the flour, salt, caster sugar and vanilla sugar. Add the butter in small pieces. Knead and sand everything with your fingertips. Form a well and incorporate the egg yolks, knead by hand and leave to rest for 15 minutes. Preheat your oven to 200° (th 7). Roll out your dough with a rolling pin, sprinkle it with flour, then place it in the 28 cm GOBEL tart mould. Bake for 10min and leave to cool. Cut the chocolate into small pieces. Melt them in a bain-marie. Remove from the heat and add the milk and cream. Whisk. Incorporate the egg and mix. Pour the preparation over the tart base. Place in the oven for 15 minutes at 150° (th 5). Serve lukewarm or cold.



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RECIPE

Fried black puddings with apples

BY LA BONNE GRAINE

Servings: 4 pers. - Prep time: 30 min - Cooking time: 45 min

- 4 black puddings
- 30 g salted butter
- 4 beautiful Red Star apples
- 4 teaspoons caster (superfine) cane sugar

- 1 • Use the apple peeler to quickly peel, core and slice all of your apples, one by one.
- 2 • Use a knife to slice through one side to have apple rings.
- 3 • Melt 15 g butter in a frying pan over medium heat.
- 4 • Add the apples, sprinkle with cane sugar over high heat while turning apples regularly.
- 5 • Set aside in a warm place.
- 6 • Use a knife to prick the black puddings.
- 7 • Melt the remaining butter in another frying pan over high heat.
- 8 • When the butter sizzles, put the black puddings in the pan and cover.
- 9 • Fry for 5 minutes on each side over medium heat while turning the black puddings regularly.
You can fry the puddings an additional 2 minutes over high heat to gently grill them.
- 10 • Serve the black puddings on homemade mashed potato and topped with the apples.