

Pink Lady® Apple Tart with Olive Oil Ice Cream & Pink Apple Froth



6 apples
300g sugar
300g butter
250g puff pastry

Ice cream

1 cup cream
1 cup milk
25 g glucose syrup
80g sugar
6 medium egg yolks
¼ cup extra virgin olive oil

Roll out the puff pastry to 3mm thick. Cut 6 discs about 1 cm bigger than the moulds. Prick them all over with a fork, then place on a baking tray and chill until required. Preheat the oven to 175°C. Shape a piece of foil around the bottom of each mould to form a base. Place a dry heavy pan over a medium over a medium low heat and leave until hot. Meanwhile peel the apples and trim to fit into the moulds, leaving a small gap between the mould and the apple. Pour the sugar into a hot pan and allow to caramelize until light brown, stirring occasionally to avoid burning. When the colour has been achieved, pour the caramel into the moulds. Divide the butter between the moulds, putting it on top of the caramel. Place the apples into the moulds and bake for 20 minutes. You will start to see the caramel bubble at the sides after 10 minutes. Remove from the pan and place the pastry lid on top insuring it is tucked in at the sides. Cook for a further 15 minutes until golden brown. Remove from the oven and rest for 2 minutes. Turn out and cool a little before serving.

Ice cream

In a sauce pan, bring the cream and milk to a boil, then remove from the heat. In a mixing bowl, combine the glucose, sugar and egg yolks and whisk together until smooth and whitish in colour. Add the milk mixture to the yolk mixture and stir well. Allow to cool. Churn in an ice cream machine, add olive oil and churn until firm. Remove from the machine and freeze.

www.pinklady.co.za

Created by:

Reuben's
restaurant & bar

**Pink Lady®, so much
more than an apple!™**