

French Apple Cake, Ginger + Thyme Creme Anglaise with Chantilly Cream

Serves 12

INGREDIENTS

French Apple Cake:

3/4 cup flour
3/4 tsp baking powder
pinch of salt
4 large apples, a mix of varieties
2 large eggs, at room temperature
3/4 cup sugar
3 Tbsp Gosling's rum
1/2 tsp vanilla paste
1/2 cup butter, melted and cooled to room temperature

Chantilly Cream:

1 1/2 cups heavy whipping cream
3 tbsp icing sugar
1/2 tsp vanilla paste

Ginger + Thyme Crème Anglaise:

1/2 cup + 1 tbsp heavy cream
3 tbsp whole milk
4 sprigs of fresh thyme
1/2 " fresh ginger
2 egg yolks
2 tbsp sugar
1/2 tbsp wildflower honey

Cinnamon Tuile:

1/2 cup all-purpose flour
1/2 tsp ground ginger
1/8 tsp ground cinnamon
5 tbsp unsalted butter
1/3 cup sugar
1/4 cup corn syrup

Candied Almond:

1/2 cup raw, sliced almonds
3 tbsp sugar
1 tbsp water
1/4 tsp salt

METHOD

For the Cake:

Preheat the oven to 350°F and adjust the oven rack to the center of the
Prepare an 12" x 8" baking pan with parchment.
In a small bowl, whisk together the flour, baking powder, and salt.
Peel and core the apples, then dice them into 1-inch (3cm) pieces.
In a large bowl, beat the eggs until foamy then whisk in the sugar, then rum and vanilla.
Whisk in half of the flour mixture, then gently stir in half of the melted butter.

Stir in the remaining flour mixture, then the rest of the butter.
Fold in the apple cubes until they're well-coated with the batter and scrape them into the prepared cake pan and smooth the top a little with a spatula.
Bake the cake for 45 minutes, or until a knife inserted into the center comes out clean.
Slice cake as desired. In class, use 2 1/4 " round cutter to portion the cake.

For the Chantilly Cream

Place whipping cream, and icing sugar in a chilled mixing bowl and beat with a wire whisk until stiff peaks are formed. Fold in vanilla paste, and chill until ready to use.

For the Thyme + Honey Crème Anglaise

Place the cream and milk in a saucepan, and add the thyme + ginger. Bring to a boil and turn off the heat. Let the thyme steep for about 15 minutes or until the milk is flavored. For a stronger taste, steep longer.

Meanwhile, beat the egg yolks, sugar and honey until smooth. Temper by slowly drizzling the hot cream mixture into the cool yolks and whisking constantly. This method slowly raises the temperature of the eggs without the risk of curdling or scrambling. Strain into a new saucepan and continue to cook, stirring constantly, until the mixture coats the back of a spoon or reaches 180F. Strain into a large bowl, or container, stirring to cool down. Cover with plastic wrap and place in refrigerator until ready to use.

For the Cinnamon Tuile:

Preheat oven to 350F. Line a baking sheet with parchment paper.
In a small bowl, combine flour, ginger, and cinnamon with a whisk. Melt butter in a small saucepan over medium heat. Add sugar and corn syrup; cook, stirring with a wooden spoon, until sugar is dissolved. Remove from heat; stir in flour mixture.
Using a small silver scoop, drop level scoops of batter onto prepared baking sheets, about 2 inches apart. Bake until flat and golden brown, about 10 minutes.
Remove from oven and let cookies cool just slightly until firm, about 1 minute. Using an offset spatula, place each cookie over top of an inverted muffin tin to cool. Repeat process with remaining batter.

For the Candied Almonds:

Mix together the sugar, water and salt. Set aside.
Preheat oven to 350° F. Line a rimmed baking sheet with parchment paper or a silicone baking mat.
When oven is heated, stir sugar mixture well then add the almonds. Stir to coat all the nuts very well. Spread almonds evenly on the baking sheet, spooning them onto the tray rather than pouring straight from the bowl to minimize extra sugar mixture pooling on the tray.
Bake for 8 minutes. The sugar should be bubbling on the tray. Remove from oven and immediately stir the nuts around on the tray with a rubber spatula, making sure all those nuts get a nice coating of bubbly sugar. Spread the nuts back out evenly so they are either not touching each other or just lightly touching. Let cool completely.