

Compressed Apple Terrine

Servings: 10

Difficulty: Intermediate to Advanced

Terrine:

16-18 medium size apples - peeled, cored, and sliced 1/16 inch with mandolin

Use a tart variety with low sugar and low juice profile

We suggest Cox Pippin, Braeburn, or Northern Spy apples

Bourbon Salted Caramel Sauce:

1 cup granulated sugar

1 cup heavy cream

1 tablespoon of sea salt

1 teaspoon vanilla extract

1 teaspoon fresh lemon juice

1/4 cup Kentucky Bourbon Whiskey

1 tablespoon butter

Almond Bark:

Heaping 1/4 cup (42 grams) whole almonds

1/2 cup sliced almonds

1/4 cup (55 grams) confectioner's sugar

6 tablespoons (86.5 grams) unsalted butter, room temperature

6 tablespoons (75 grams) granulated sugar

1 1/2 eggs, room temperature, slightly beaten

1/2 teaspoon almond extract

Assemble Terrine

Preheat oven to 350F. Line bottom and sides of a terrine mold or loaf pan (9 x 9 x 18cm / 3.5 x 3.5 x 7in) with parchment paper. Make sure to allow a 4 inch overlap of paper (used to cover final apple layer). Cover bottom with an overlapping layer (1/2 inch) of sliced apples as neat and tight as you can (this will be the top of the terrine when turned out). Repeat with all the apple slices up to the top of the terrine (probably 6 to 8 layers of apples in total). You will need to cut a fair number of the slices in half and place them toward the edges of the pan (or else you will end up with a high middle and low sides). Wrap the terrine in a double layer of foil to prevent evaporation of any liquid. Bake for approximately 2 1/4 hours. Remove terrine from oven and discard foil. Place back in the oven for 2 1/4 additional hours until lightly colored and compressed. Remove from oven and leave to cool in pan on a baking rack for approximately 3-4 hours. Refrigerate.

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Cook Caramel Sauce

Spread sugar in a heavy bottomed pan, preferably a large skillet or wide saucepan, over medium-high heat. Gently swirl the pan to evenly distribute sugar. Watch carefully. Do not disturb the pan until the sugar begins to caramelize. Swirl pan continually over heat to distribute remaining sugar and prevent burning. A rich amber color should result. In the meantime, place another small saucepan over high heat. Bring cream and sea salt to a simmer. Remove from heat just before boiling point. Add heavy cream/salt mixture all at once to the caramelized sugar. Be very careful, as the mixture is hot and will bubble vigorously. Gradually whisk until combined. Add the remaining ingredients and continue to whisk until incorporated (3-5 minutes). Strain through a fine sieve and reserve. Caramel sauce may be cooled and refrigerated in an airtight container for up to 2 weeks.

Prepare Caramel Foam

Add half of the caramel mixture to a whipping siphon. Charge the siphon with 2 N2O cartridge and shake lightly for approximately 1 minute. Test foam for consistency. The more you distribute and shake, the larger the bubbles in the foam.

Make Almond Bark

Combine almonds and confectioner's sugar in food processor. Pulse almonds and sugar to medium-fine powder, but not too long as to make a paste. Use whisk or beater to cream the butter and granulated sugar until light and fluffy. Add almond meal mixture to creamed butter to combine. Add eggs and almond extract to the creamed butter and mix until light and fluffy (5-8 minutes). Transfer almond cream to a lidded airtight container and chill for at least 1 hour (it will keep for about a week in the refrigerator). To bake off, preheat oven to 375F. Spread cream with an offset spatula on a parchment paper-lined cookie sheet. Spread out to a 1/4 inch thickness. Allow for at least 2 inches on all sides of the sheet, as the cream will spread when baked. Sprinkle 1/2 cup sliced almonds on top of cream. Bake for 10-14 minutes, until edges are darkened (almost burnt). Cool on wire rack for 30 minutes until firm. Hand break into small bits and pieces. Reserve covered.

Plate

Gently flip and de-mold the terrine onto a cutting board. Trim the edges of the terrine to clean and define portions. If necessary, slightly warm caramel sauce over low heat. Spoon 1 tablespoon of sauce over each plate. Place slice of terrine on sauce. Garnish with a drizzle of sauce and almond bark. Dispense about a tablespoon of caramel foam next to terrine.