

## Apple Shooter

Disney's Contemporary Resort  
California Grill



### All Parts for Assembly

1. Almond Crumble
2. Caramel Sauce
3. Poached Apples
4. Caramel Mousse
5. Sponge Cake (Yellow Cake)

### Ingredients for Almond Crumble

- 3 ounces almond paste
- ¾ cup sugar
- 6 tbsp. shortening
- 1 cup cake flour
- 1 stick melted butter

### Directions:

1. In a bowl, combine almond paste and sugar. Mix together.
2. Add shortening, a little at a time and combine. Alternate adding the flour and melted butter a little at a time until mixture is smooth.
3. Pour mixture into a parchment-lined baking pan and smooth to flat. Cut into strips and freeze.
4. Grind into small pieces, place on baking sheet, bake at 350°F for approximately 12 to 15 minutes until golden brown.
5. Cool and store in airtight container.

### Ingredients for Caramel Sauce

- ½ cup corn syrup
- ¾ cup granulated sugar
- ¼ cup + 1 tbsp. water
- 3 tbsp. butter
- ¾ cup heavy cream, warmed
- 1 tsp vanilla

### Directions:

1. Combine the corn syrup, sugar, and water in a saucepan. Stir while bringing the mixture to a boil.
2. Wash away the sugar crystals from the sides of the pan.
3. Without stirring any further, cook the mixture to an amber caramel, approximately 350° F. Do not let the mixture smoke and burn.
4. Carefully add the butter and the warmed cream to the caramel mixture; be aware that the mixture will raise high in the pan.
5. Stir, and then bring back to a boil for 2 minutes.
6. Remove from the heat and let cool to 86° F. Add the vanilla. Set aside.

### Ingredients for Poached Apples

- 1 cup water
- 1 cup sugar
- 1 Granny Smith apple (cut into small cube)
- 1 Braeburn apple (cut into small cube)

### Directions

1. Bring together water and sugar, and cook until boiling stage is reached.
2. Add cubed apples, and cook until apples are al dente (tender but still crunchy).
3. Take off heat and cool.



## Ingredients for Caramel Mousse

- ½ cup corn syrup
- ¾ cup granulated sugar
- ¼ cup + 1 tbsp. water
- 3 tbsp. butter
- ¾ cup heavy cream, warmed
- 4 tbsp. powdered gelatin, bloomed in. cup cold water
- 1 tbsp. vanilla extract
- 1 tbsp. Grand Marnier or Orange Liquor
- ½ cup egg yolks
- 2 ½ cups heavy cream



## Directions:

1. Combine the corn syrup, sugar and water in a saucepan. Stir while bringing the mixture to a boil.
2. Wash away the sugar crystals from the sides of the pan.
3. Without stirring any further, cook the mixture to an amber caramel; approximately 350°F. Do not let the mixture smoke and burn.
4. Carefully add the butter and the warmed cream to the caramel mixture; be aware that the mixture will
5. raise high in the pan.
6. Stir, and then bring back to a boil for 2 minutes.
7. Remove from the heat and add gelatin; let cool to approximately 140°F.
8. Add the vanilla and liqueur, and slowly adding into eggs while mixing causing the temperature of the eggs to rise. This prevents the eggs from cooking into egg yolks.
9. Add to a mixing bowl with whip attachment and whip until cool, approximately 86°F.
10. Whip heavy cream until soft peak stage is reached. Then fold the whipped cream and caramel together.
11. Use immediately and pipe into desired serving vessel.

## Assembly

- Caramel Sauce
  - Sponge Cake (yellow cake) small slice
  - Poached Apples
  - Caramel Mousse
  - Almond Crumble
1. Use your favorite serving container (small rocks glass, champagne glass, etc.)
  2. Add caramel sauce first, cut small circle of sponge cake, and place on top of caramel sauce, add poached apples next, then the caramel mousse, and top with almond crumble.
  3. Portions of each item in glass can vary depending on your personal taste.