



/ . !

"00550408AB00

0@0<5;87>20==K5-0B0@B'0B5C,=>B>@B5C507,>4B0AB5 A;>Q=>5 B5AB> 8 O=B0@=00 :0@0<5;L, GB>



"	"	!"	"	"#
30 <8=	45 <8=	6	190 °C	

=3@5485=BK

6 ud ?;8B4501>B=6B, 45@60BAO 2 :0@0<5;8) **200 g** 15;K9 A0E0@ 4;O :0@0<5;8
90 g A>Q=>5 <0A;>, :C18:0<8 **1 ud** 075;LA8= (F54@0 4;O :0@0<5;8 + 1 AB. ;. A>:0)
1 ud ?;0AB A;>Q=>3> B5AB0 =0 A;82>G=>< <0A;5 (:@C3;K9 8;8>B0<8<4;L=(K564C;D@50B) <8 8 B5AB><)>
1 c dita 20=8;L=K9 M:AB@0:B (8;8 A5<5=0 ?>;>28=K AB1Q0Ga)>;>B00 :>@8F0 (?> 65;0=8N)
1 tarrina 20=8;L=>5 <>@>65=>5 8;8 2718BK5 A;82:8 4;O ?>40G8

(038

1 !" ", \$ " ,C" ", 190 °
07>0AB5=00104>AB0AB0718B00MB5B5005=09100B20AB5<C=CB.550AB018B500@0E5;2;0>0B50073>5B0105A
2 " ", /
G8AB8B5 O1;>:8, @07@56LB5 =0 G5B25@B8=:8 8 C40;8B5 A5@4F528=C; >AB02LB5 4>;L:8 :@C?=K<8, ?@8 3>B:
3 ! " , " "
>AB02LB5 :>B5;>: =0 C3;8 A >B:@KB>9 :@KH:>9, 2AK?LB5 A0E0@ 8 <0A;> 8 =0 A@54=5< >3=5 409B5 @0A?;028B

4 + ", / ,
AB>@>6=> (:0@0<5;L >168305B) 2K;>68B5 4>;L:8 O1;>: =0 :0@0<5;L, ?;>B=> 8 255@><, 2K?C;;>9 AB>@>=>9 2=8

5 +", ! + " !"
>;>68B5 E>;>4=K9 48A: B5AB0 =0 D@C:BK 8 ?>4>B:=8B5 :@0O 2=CB@L, <564C O1;>:>< 8 AB5=:>9 :>B5;;0, A;>2=

6 ', 40-45 " + / + (#
>AB02LB5 :>B5;>: 167=50B:0K<20@50QB:C.=0B250;5840B58B57C8>9B5B0504>4502H55AD<8?CB?@80199 ?@

7 " +% 10-15 "
!=8<8B5 :>B5;>: 2 ?5@G0B:0E 8 409B5 >B4>E=CBL 10-15 <8=CB: =5 1>;LH5 (:0@0<5;L ?@8;;58BAO) 8 =5 <5=LH5

8 ", " +
>40209B5 "0B5= BQ?;K<, =5 A@07C ?>A;5 ?5@52>@>B0 8 =5 E>;>4=K<: ?@8 <O3:>< B5?;5 :0@0<5;L 1;5AB8B, 0

!@254KB>@0

- B45Kb=K9+07C<505@5HQB:8 =04Q6=55 :C?>;>2>3> <0=><5B@0, :>B>@K9 <5@O5B 2>74CE ?>4 :@KH:>9, 0 =5
- 5 ?5@545@68B5 :0@0<5;L. -B> >H81:0 =><5@ >48=: 1>OAL, GB> >=0 A25B;0O, 45@68B5 ;8H=NN <8=CBC — 8 >=0
- K<C 745AL =5 <5AB>. "0B5= — MB> :0@0<5;L, <0A;> 8 O1;>:>: G8ABK9 C3>;L :0<04> C65 40QB ;Q3:89 ?>460@8AB

!4085367B85

Big Green Egg ConvEGGtor — {Large} @060B5;L

Deflector que crea horno indirecto para caramelizar la manzana sin quemar el hojaldre por debajo

mikamado.es/ru/accesorios/bge-conveggtor-large

Lodge M288C90A=00

Cocotte de hierro para caramelizar la manzana arriba y luego hornear y volcar la tarta

mikamado.es/ru/accesorios/lodge-cocotte-esmaltada-284l

"Inkbird 4XS Bluetooth

Vigila los 190 C: clave para un caramelo ambar sin pasarse a amargo

mikamado.es/ru/accesorios/inkbird-ibt-4xs

Kamado Joe Big Block XL 40625A=K9

Carbon lump de calidad para una brasa estable y limpia durante el horneado

mikamado.es/ru/accesorios/kamado-joe-big-block-xl-lump

>=K9@5552B:u/recetas/tarta-tatin-manzana-cocotte-kamado

0:A00AB=8ilR00BkQ@7>9C70B3@0A46N A ?>4E>4OI8E ?>:C?>.. 57 4>?>;=8B5;L=KE 70B@0B 4;O 20A.