



Tarte aux Pommes Classique

Classic Apple Tart

SERVINGS: 1 9" TART / 22CM

PREP TIME: 60 MIN

COOKING TIME: 60MIN

Ingredients

***600g (5 or 6 depending on their size)**

baking apples are needed for this tart. Begin by peeling, rubbing the cut side of a lemon over the cut surface, and coring and slicing *all* of them. Keep the most uniform slices for the top of the tart, and used the pieces that are too small or too fine to make your compote.

for the apple compote:

300 g peeled, cored and cubed baking apples
50 ml water. more or less
20 g granulated sugar
a dash of cinnamon

for the tart shell (pâte sablée):

259 g all-purpose flour
3 g salt
150 g cold unsalted butter, cubed
60 g granulated sugar
1 egg yolk
several drops of ice cold cold water
zest of 1 lemon

for the apples:

300 g baking apples
30 g granulated sugar
30 g butter, cut into tiny cubes

to finish:

50 g apricot jelly or jam
10-15 g water

Directions

- **Prepare the compote:** place the prepared apples* in a saucepan with enough water to cover the bottom of the pan so the apples don't stick and burn (not too much). Add the sugar and cinnamon and simmer til softened. Remove from heat; mash or purée (use a hand blender). Allow the mixture to cool while you make your pastry.
- **Prepare your tart shell:**
 - In a mixing bowl combine the flour and salt using a wooden spoon or whisk.
 - Use your fingertips to rub the butter cubes into the flour, working quickly so as not to warm the butter too much. This process is called "sablage" or sanding. The small butter bits will be completely enrobed in flour and should resemble sand.
 - Add the egg yolk, zest, and sugar; combine.
 - Add a few drops of very cold water at a time, mixing quickly until your dough is combined but not sticky.
 - Turn the dough onto a lightly floured surface and knead it a few times by pressing down and smearing about a third of the dough away from you using the palm of your hand, then gathering the dough back toward you, turning it clockwise and renewing this operation two more times or so -- this is called "fraisage."
 - Flatten the dough into a thick disc (not a ball) and refrigerate while you prepare your apple slices.
- **Prepare the apples*:**
 - Peel and core the apples, then cut them into halves.
 - Use a mandolin to thinly slice the apples.
 - Reserve.
- **Build the tart:**
 - Roll the dough to your desired thickness (3mm/1/8" is standard) between two sheets of parchment paper so as not to add extra flour to your pastry, and to make it easier to line your pre-buttered tart ring or pie plate.
 - Loosely roll the pastry over your rolling pin, then unroll it over your pastry ring or dish. Using your fingers and thumbs, ease the crust down into place and create the border you desire.
 - Trim the excess pastry.
 - Strain the compote if necessary and spread it evenly onto the bottom of the tart.
 - Arrange the apple slices, rounded side up, in concentric circles beginning with the outside edge. Reverse the direction for the second ring of apples, and finish by covering the center as best you can.
 - Sprinkle with sugar; dot with butter; bake at 180°C/355°F 35-40min
 - Warm the jelly or jam with a few drops of water; strain out any lumps.
 - Cool the tart, then gently brush the surface with the jam to add shine.