

CARAMEL APPLE TARTE - for one 9-inch *tarte*

NOTE: refer to blog post of 9/25/18 for smaller *tartes*

PLANNING:

1. Have the dough made, chilled and rested for at least one hour in the fridge before rolling it out.
2. Sauté/cool the Granny Smith apples before you're ready to fill the tart (you can do this a day or two ahead if desired - keep refrigerated).
3. Have your tart form lined and chilled (can be done a day or two ahead and held in freezer) before prepping the sliced apples so you're ready to fill it shortly before baking.
4. You can use purchased caramel sauce but also check out my recipe page for a delicious make-your-own version. It makes plenty and keeps in the fridge for weeks.

PÂTE BRISÉE/ FLAKY TART DOUGH

For two 220-240 mm/9 inch *tartes* (or a two crust pie)

- 325 g / 2 ½ cups (11.5 ounces) flour (a favorite option: 215 g ap, 40 g whole wheat pastry, 40 g spelt and 30 g dark rye)
- 15 g / 1 tablespoon sugar (OPT)
- 4 g / ¾ teaspoon salt
- 227 g / 2 sticks (8 ounces) cold butter, diced (½ small dice/½ medium dice) (for extra buttery and flaky dough increase butter to 260 g/9 ounces)
- 60-120 ml / 4-8 tablespoons cold water
- a tablespoon each of flour and sugar mixed together and set aside - for sprinkling on the dough before filling and baking

By hand

1. Mix flour, sugar and salt in a bowl large enough to comfortably accommodate your hands.
2. Sand in the small dice butter with your fingertips to achieve coarse crumbs.
3. Mix in the medium dice butter by flattening it between your fingertips, leaving "flakes" of butter visible in the mixture.

4. Add half of the water and mix gently with a fork until the dough starts to come together. Assess the hydration by picking up and squeezing a portion of dough. If still crumbly, add additional water, a tablespoon at a time as necessary, to bring the dough together. Do not overwork - think less is best.
5. Turn the dough onto a piece of plastic wrap, form a rough rectangle about 6" x 10" then fold it in thirds. Turn the dough 90 degrees, flatten back to a rectangle and fold in thirds again.
6. Divide dough in two, wrap each in plastic wrap and chill for at least one hour or overnight before use (or pop one in the freezer for later!).

Food processor method

1. Place flour, sugar and salt in bowl of processor.
2. Add all of the diced butter and pulse briefly a few times to achieve coarse crumbs (you want to have some larger pieces of butter still visible).
3. Pour 2 tablespoons ice water through feed tube and pulse briefly, adding additional water, 1 tablespoon at a time, until the dough just comes together.
4. Proceed as above in no. 5 and 6.

Pâte brisée can be refrigerated for 2-3 days or frozen, well wrapped, for up to 3 months. Thaw in the refrigerator overnight before use.

Plan ahead and double the recipe, then divide in four and stash wrapped in the freezer. It's especially nice around the fall and winter holidays when you're planning on baking lots of *tartes*.

APPLE FILLING (you can prep Granny Smith a day or two ahead; cool and fridge)

- a tablespoon each of flour and sugar mixed together and set aside - for sprinkling on the dough before filling and baking
- 2 medium Granny Smith apples, peeled, cored and diced (for bottom layer)
- 28 g / 2 tablespoons unsalted butter
- 2 tablespoons sugar (granulated or brown)
- 4-5 (about 1.25 pounds) Golden Delicious apples or a mix of Jonagold and Fuji (or use your favorite!) - you're going for 4-5 cups of apple slices. NOTE: a pound is about 3-4 medium or 2-3 large apples and should yield 3-4 cups.
- 50 g / 1/4 cup granulated or brown sugar
- 2 tablespoons flour
- 28 g / 2 tablespoons melted butter
- caramel sauce for drizzling

THE PROCESS

1. When ready to make your caramel apple creation, remove the prepared dough from the fridge and allow to sit at room temperature about 10-15 minutes to take the chill off. Have a parchment lined sheet pan ready.
2. Heat the oven to 425°F with a baking stone (if using) on the middle rack.
3. Working efficiently, on a lightly floured surface roll the dough out to an approximately 11 inch round. Cover with plastic wrap and allow to rest about 5 minutes.
4. Line a 9-inch removable bottom tart pan or open tart ring by gently easing the dough into the bottom, tucking the dough along the bottom edge and up the sides without stretching or forcing the dough.
5. Trim off excess dough, leaving about 1/2 inch and shape the rim either fluted or smooth. Keep the edges clean.
6. Prick the dough all over with a fork and sprinkle the bottom of the shell with a light dusting of the flour/sugar mixture. Option: use some almond flour or fine bread crumbs instead.
7. Place tart on the parchment lined pan and place in the freezer for 10-15 minutes (can be done a couple of days ahead and held in freezer). This helps set the dough, chill the butter and makes for a flakier result with less chance of shrinkage. Meanwhile prep the apples.
8. If not already prepped ahead, have Granny Smith apples peeled, cored and diced.
9. Melt 2 tablespoons butter in a skillet over low heat, blend in sugar and stir a minute or two to melt.
10. Toss in diced apples, stir to coat and sauté about 10 minutes over medium heat to soften. Add a splash of water if needed to keep from sticking. Transfer to a plate to cool.
11. Distribute the sautéed diced Granny Smith over the bottom of the tart shell, mounding some a bit more in the center. Then mound the sliced Golden Delicious apples into the shell, distributing evenly. Or arrange apple slices upright in concentric circles starting around the edges and working toward the middle.
12. Drizzle two tablespoons melted butter over the apples.
13. Bake for 10 minutes, reduce oven heat to 400°F and bake another 15 minutes. Check for browning of the dough edges - if browning too quickly, reduce oven to 375°F, otherwise continue baking another 10-15 minutes until apple

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edges are browning and filling is bubbling. Typical bake time is about 35-40 minutes.

14. Drizzle with caramel and place back in oven 5 minutes to set the caramel. Cool on a cooling rack for 10 minutes then remove from tart form and finish cooling.
15. Serve warm or at room temp with vanilla ice cream or whipped cream.

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