

## Apple Tart “Grandmother” style

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Quantity	8 Port.   Tart tin 25-26 diacm			
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Category	Desserts			
Time	Preparation time	20 minutes	Cooking time	25-30 minutes
Difficulty	Beginner - Intermediate			

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### **Ingredients**

QUANTITY	UNIT	PRODUCE
250	GR	Puff pastry (1 ½ pc square puff pastry sheets - see picture recipe)
10	GR	Butter unsalted
10	GR	Flour white, plain
30	GR	Hazelnut meal
450	GR	Apple, cored and peeled (red delicious or golden delicious)
30	GR	Raisins or Sultanas (soaked in Brandy)
3	ML	Lemon juice, freshly squeezed
¼	PC	Lemon skin grated
1	PC	Egg whole
1	PC	Egg yolk
50	GR	Sugar white (depending on sweetness of apples)
100	ML	Cream, full fat
60	ML	Milk, full fat
20	GR	Flour white, plain
5	GR	Cornstarch
¼	PC	Vanilla bean, core (mark)
Pinch		Cinnamon ground
Pinch		Salt, cooking
2	PC	Egg whites
Pinch		Salt, cooking
20	GR	Sugar, castor
10	gr	Sugar, powder

### **Mise en place / Pre-Preparation**

- Soak raisins / sultanas in Brandy
- Butter and flour baking tin

### **Follow instruction on my Picture Recipe for this dish / recipe**

[http://www.enabledcooking.com/wp-content/uploads/2015/03/PR\\_AppleTartGrandmotherStyle.pdf](http://www.enabledcooking.com/wp-content/uploads/2015/03/PR_AppleTartGrandmotherStyle.pdf)

### **Remarks / Comments:**

-Bake at 220 – 230 C in conventional oven (top and bottom heat) for 10 minutes. Cover with aluminum foil and bake for another 10-15 minutes. Cool down for a while. Take out of baking tin and place on upside down baking tin. Decorate surface with piped stiff egg white, dust with powder sugar and put back into the oven for approximately 3-4 minutes to glaze (till the piped stiff egg white turns light brown). Take out, let cool down and dust again with powder sugar before serving.

PS: can be served warm | goes well with Vanilla Ice-cream or / and whipped cream

Bon Appetite!

