

Apple Tart Recipe

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Prep. time : 35 minutes

Cook time : 30 minutes

Ready in 65 minutes

Level : Advanced

Pâte Sucrée:

- All purpose flour 250g (8.8oz)
- Butter 125g (4.4oz)
- Powdered sugar 85g (3oz)
- Egg 50g (1.8oz or 1 medium egg)

Apple Filling:

- Apples, peeled, cored and cut 600g (21oz)
- Butter 50g (1.8oz)
- Sugar 50g (1.8oz)
- Vanilla powder
- Cinnamon powder

Hazelnut Crumble:

- Flour 50g (1.8oz)
- Butter 50g (1.8oz)
- Sugar 50g (1.8oz)
- Hazelnuts, toasted and chopped 50g (1.8oz)

Directions

1. To make apple filling, peel and core the apples and cut them into cubes.
2. Put butter and sugar into a pan and heat until butter melts.
3. Add apples, cinnamon and vanilla powder, and cook until all the liquid evaporates and apples soften. Leave them to cool down.
4. To make pâte sucrée, put softened butter and powdered sugar into a bowl of a stand mixer fitted with paddle attachment. Mix on medium speed until the mixture becomes creamy. Add one egg and continue mixing until the mixture becomes uniform. Fold in sifted flour with silicone spatula. Wrap the dough in cling film, and put it in the fridge for about 30 minutes.
5. To make crumble, mix sifted flour and powdered sugar into a bowl, and add cold butter cut in cubes. Rub the dry ingredients into the butter until you get crumbly mixture. Add chopped toasted hazelnuts, and mix them in. Put crumble onto a paper lined baking tray, and bake at 180°C (350°F) for about 10-15 minutes until golden. Then, take it out, and leave it to cool down.
6. Roll out chilled dough, and line 24cm (9") tart mold with it. Bake it at 180°C (350°F) first with baking weights for about 10 minutes, and then remove the weights, and continue baking for another 10-15 minutes. When the tart shell is completely baked, brush it with egg wash and put back in the oven for another 2 minutes.
7. Place the cooled apple filling into cooled tart shell. Sprinkle the crumble over the apples, and dust it with powdered sugar.