



The Art of the Tart

The APPLES

- 6 Granny Smith apples
- Juice of one lemon
- Cinnamon to taste
- Nutmeg to taste

Peel, core and halve the apples. ■ Either by hand or with a food processor, cut the apple halves cross wide into thin (less than 1/4") slices. ■ In a large bowl, toss the apples in the lemon juice, cinnamon and nutmeg.

Cover and set aside.



The Art of the Tart

4 - Step Recipe



The SHELL

- 7 tablespoons frozen butter*
- 1 cup frozen flour*
- 3 tablespoons ice-cold water*
- 1 teaspoon cider vinegar
- A pinch of kosher salt

* *It is important to have these ingredients as cold as possible.*

Preheat the oven to 400°.

In a food processor fitted with a steel blade, combine all the ingredients until they form a solid mass that rises above the blade. ■ You can add extra water by the tablespoon if the mass does not congeal within the first minute. ■ Tiny pieces of butter should still be visible in the dough when it's done. ■ Remove the dough from the bowl and work it quickly into a ball on a lightly floured surface. ■ Cover with plastic wrap and refrigerate for at least half an hour. ■ After the dough has rested in the refrigerator, roll it out on a lightly floured surface until it forms a circle approximately 13 inches in diameter. ■ Center the circle of dough in a 10-inch tart pan with a removable bottom. ■ Use your knuckles to make sure that the dough tucks neatly against the edge of the pan and run the rolling pin around the rim to remove the excess. ■ Cover and refrigerate again for at least half an hour. ■ Line the tart shell with aluminum foil, being careful to cover the edges. Pierce the aluminum and the dough several times with a fork and fill the shell with dried lentils. ■ Bake for 20 minutes. ■ Remove the aluminum and the lentils and continue until the shell is golden brown, about 15 minutes more.

The PASTRY CREAM

- 1/4 cup sugar
- 1 tablespoon flour
- 2 tablespoon cornstarch
- 1 large egg
- 1 cup of milk
- 3 tablespoons unsalted butter
- 1/4 teaspoon vanilla extract

Sift the sugar, flour and cornstarch together in a mixing bowl. ■ Add the egg and beat until light. ■ In a heavy bottomed saucepan, bring the milk to a boil. ■ Stir half the milk into the egg mixture, then pour the whole mixture back into saucepan. ■ Cook over high heat, stirring constantly, until the center bubbles and the mixture is very thick. ■ Remove from heat and stir in the vanilla and the butter. ■ Pour the pastry cream into a bowl, cover tightly with plastic wrap and refrigerate. ■ (Be sure to press the prevent a skin from forming.)



The ASSEMBLY & BAKING

- 2 tablespoons sugar
- 8 ounces currant jelly

Preheat the oven to 375°.

Spread the pastry cream over the bottom of the shell. ■ Arrange the apple slices in a circle around the outer edge of the shell, making sure the slices overlap. ■ When the outer circle is complete, make a smaller circle, overlapping about half of the outer circle. ■ If there's room, make a third circle. ■ Fill the hole in the center with pieces of a few slices — let them stand upright. Cover the tart with a circle of wax paper and bake for 25 minutes. ■ Remove the wax paper and sprinkle the sugar over the apples. ■ Bake uncovered for 5-10 minutes more, until the sugar melts.

Boil the currant jelly until it reduces by one-third. ■ With a pastry brush, paint the top of the tart with the currant glaze. ■ Allow time for the glaze to set and the tart to cool before serving (10 minutes).

