



TART AUX POMMES {APPLE TART}

Makes one tart:

1 recipe [pâte brisée](#)

6-7 golden delicious apples

4 TBSP unsalted butter, divided

1 lemon

1/2 cup sugar

nappage apricot glaze (or apricot preserves, heated and strained)

Preheat your oven to 350 degrees F.

Line a 10 inch tart ring with the [pâte brisée](#) and chill.

Peel, core and chop four of the apples and place in a skillet or large dutch oven. Add 2/3 cup water, 3 TBSP butter and sugar. Bring the apples to a simmer over medium heat. Cook, stirring occasionally until the apples will squish under the pressure of your spoon, but are still retaining their shape.

You may need to add more water as the apples cook. Continue cooking. The liquid should be mostly evaporated. The sugar will cause the apples to caramelize a bit.

Remove the pan from the heat to cool the apples. You may wish to transfer the apples to a plate or cool baking pan to speed the cooling process.

With the remaining apples, carefully peel, and core. Try not to make deep cuts into the apples. As you complete the apples, rub with lemon juice to reduce browning. Cut one apple in half top to bottom and lay cut side down. Slice 1/16-1/8 inch slices top to bottom, try to make the slices as uniform as possible. Repeat with the remaining apples. Squeeze a bit of lemon juice over the slices.

Transfer the cooled cooked apples into the center of the tart crust. Spread the apples to the edges, but keep a mound of apple compote in the center, about 3/4 inch deep.

Starting at the outer edge, place an apple slice with an end touching the crust, and round side slightly diagonal into the tart. Place the next slice so that it overlaps the seed side of the first slice and hides the end near the crust. Repeat until you've made a circle around the tart. You'll tuck the last slice under the first. Make another ring of slices with about 1/3 of the second ring of slices overlapping the first. In the center, place some small slices, to make a tiny flower, or simply fill the space.

Melt the remaining butter. With a pastry brush, carefully blot and dab the slices. Be very gentle as the the brush can easily disturb the apples. If it's too tricky, better to have less butter than messy apples.

Place the tart in the oven and bake 25-35 minutes or until the crust is deep golden brown. The edges of the apples will be deep golden as well.

Remove the tart from the oven, and cool. Heat the nappage and with a pastry brush, glaze the tart with the apricot glaze. Allow the tart to set for about ten minutes, then serve