

Rustic Apple Tart

Makes 6

Pâte Brisée (recipe follows)

2 tablespoons all-purpose flour, plus
more for dusting

2 pounds Rome, Empire, or any good
baking apples,
peeled and sliced 1/4 inch thick

1/4 cup sugar, plus more for sprinkling

Juice of 1/2 lemon (2 tablespoons)

Pinch of ground cinnamon

Pinch of salt

6 tablespoons Homemade Applesauce
(recipe follows), or good-quality
prepared applesauce

1 large egg

1. Preheat oven to 400° . Line a baking sheet with a Silpat; set aside. Roll out dough to a 1/8-inch thickness. Cut out six 6-inch rounds. Transfer rounds to prepared baking sheet. Reserve dough scraps for another use.

2. Combine apples, sugar, flour, lemon juice, cinnamon, and salt in a medium bowl. Toss to combine. Sprinkle each dough round with sugar. Place 1 tablespoon of applesauce in center of each round. Mound apples over applesauce, leaving a 1-inch border. Fold dough up and over apples, making a crease or fold every 1 to 2 inches to enclose fruit and prevent juices from seeping out. Refrigerate for 30 minutes.

3. Lightly beat egg to make egg wash. Brush edges of dough with egg wash, and sprinkle with sugar. Bake until apples are tender and crust is golden brown, about 30 minutes.

Applesauce

Makes 1 1/2 cups

1 1/2 pounds apples cored, peeled and cut into 1-inch chunks

1/2 cup water

1/4 cup sugar

Juice of 1/2 lemon (2 tablespoons)

Pinch of salt

Combine apples, water, sugar, lemon juice, and salt in a medium saucepan over medium heat. Cook, stirring and mashing with the back of a wooden spoon, until apples are soft and water is evaporated, 10 to 15 minutes.

Pâte Brisée (Pie Dough)

Makes 1 double-crust or 2 single-crust 9- to 10-inch pies

Pâte brisée is the French version of classic pie or tart pastry. Pressing the dough into a disk rather than shaping it into a ball allows it to chill faster. This will also make the dough easier to roll out, and if you freeze it, it will thaw more quickly.

2 1/2 cups all-purpose flour

1 teaspoon salt

1 teaspoon sugar

1 cup (2 sticks) unsalted butter, chilled and cut into small pieces

1/4 to 1/2 cup ice water

1. In the bowl of a food processor, combine flour, salt, and sugar. Add butter, and process until the mixture resembles coarse meal, 8 to 10 seconds.
2. With machine running, add ice water in a slow, steady stream through feed tube. Pulse until dough holds together without being wet or sticky; be careful not to process more than 30 seconds. To test, squeeze a small amount together: If it is crumbly, add more ice water, 1 tablespoon at a time.
3. Divide dough into two equal balls. Flatten each ball into a disk, and wrap in plastic. Transfer to the refrigerator, and chill at least 1 hour. Dough may be stored, frozen, up to 1 month.