

# TARTE AUX POMMES

By Chef Sebastien Lepinoy



## Step 1: Tart Dough

*Flour 250g, Sugar 25g, Salt 3g, Butter 125g, Egg Yolk 1nos, Water 50g*

- 1 Dice butter, at room temperature, into small cubes
- 2 Place flour in a mixing bowl, and make a well in the middle of the bowl
- 3 In the well, add in sugar, salt, egg yolk and water, and combine well
- 4 Add in the soften butter gradually
- 5 Combine all ingredients into a smooth, homogenous dough
- 6 Form the dough into a ball, wrap with a cling film, and allow it to rest in the fridge for 24 hours
- 7 Roll out the dough into 3mm thickness
- 8 Line a 16cm diameter tart ring with the dough

## Step 2: Apple Compote

*Diced Apples 750g, Lemon Juice 45g, Sugar 40g*

- 1 Slice the apples into quarters
- 2 Place the sliced apples in a sauce pan together with sugar and lemon juice
- 3 Cook apples gently for at least 45 minutes, until it reduces to about 300g of compote
- 4 Pass the compote through a sieve, and let it cool

## Step 3: Assembling The Tart

*Apples 3nos, Clarified Butter*

- 1 Pre-heat the oven to 180°C
- 2 Spread the cooled compote into the tart shell
- 3 Thinly slice 3 apples vertically into 1-2mm thickness
- 4 Layer, and overlap the thinly sliced apples on top of the compote
- 5 Brush clarified butter on the apples
- 6 Bake the apple tart for 35 minutes at 180°C
- 7 Allow the tart to cool on a baking rack
- 8 Serve