

## Apple Custard Tart

### Sweet Pastry Crust:

- 195 g all flour
- 50 g granulated white sugar
- ⅛ tsp salt
- 113 g unsalted butter, room temperature
- 1 large egg

### Apricot Glaze:

- 80 g apricot preserves
- ½ T cognac, calvados, rum or water

### Custard:

- 35 g flour
- 65 g granulated white sugar
- 2 large eggs
- 190 ml half and half
- ½ tsp vanilla
- 1 T apple brandy (optional)

### Apples:

- 675 g apples (3 large apples)
- 25 - 50 g granulated white sugar
- 26 g unsalted butter



### Sweet Pastry Crust:

1. Place the **butter** in a mixer and beat until softened.
2. Add the **sugar** and beat until light and fluffy.
3. Gradually add the **egg**, beating just until incorporated.
4. Add **flour** and **salt** and mix just until it forms a ball.
5. Flatten dough into disk, cover with plastic wrap, and **refrigerate about one hour or until firm**.
6. Have ready a 20-23 cm tart pan with removable bottom.
7. On a lightly floured surface, roll out the pastry into a 28-30 cm circle. To prevent the pastry from sticking to the counter and to ensure uniform thickness, keep lifting up and turning the pastry a quarter turn as you roll. When the pastry is the desired size, lightly roll pastry around your rolling pin, dusting off any excess flour as you roll. Unroll onto top of tart pan. Gently lay in pan and lightly press pastry into bottom and up sides of pan. Roll your rolling pin over top of pan to get rid of excess pastry. Prick bottom of dough. Cover and **refrigerate for about 20 minutes**.
8. Preheat oven to **205°C**.
9. Line the unbaked pastry shell with parchment paper or aluminum foil.
10. Fill tart pan with pie weights or beans, making sure the weights are to the top of the pan and evenly distributed.
11. Bake crust for **20 to 25 minutes** until crust is dry and lightly browned. Remove weights and cool crust on wire rack. When cool, spread a thin layer of **warm apricot glaze** over the bottom and sides of the tart. Let the glaze **dry between 20 - 30 minutes**.

### **Apricot Glaze:**

1. In a small saucepan heat the **apricot preserves** until simmering.
2. Remove from heat and strain to get rid of lumps.
3. Add the **cognac** or **water**.

### **Custard:**

1. In a large bowl, whisk the **flour** and **sugar** together.
2. Mix in the **eggs** and stir with a wooden spoon to make a smooth paste. Do not let this mixture sit too long as it will form a crust.
3. Meanwhile, in a small saucepan over **medium heat**, heat the **half-and-half** until it just starts to boil and the cream foams up.
4. Remove from heat and gradually whisk into the **egg mixture**, stirring constantly.
5. Whisk in the **vanilla** extract and **apple brandy** or **cognac**. Set this mixture aside while you prepare the apples.

### **Apples:**

1. Peel, core, and slice the apples into 6-mm thick slices.
2. Melt **26 g of butter** in a large skillet over medium heat
3. Stir in the **25-50 grams sugar**.
4. Add the **apples** and sauté until they begin to soften, approximately **5-10 minutes or more**. They should be soft. Set the cooked apples aside.

### **Assemble Tart:**

1. Preheat oven to **180°C**.
2. Arrange the **apple wedges** in concentric circles on top of the cooled and glazed tart shell.
3. Carefully pour the **custard** over the apples to just below the top of the tart pan.  
*(Do not fill all the way or the custard will drip between the crust and the pan.)*
4. Sprinkle lightly with the **cinnamon sugar**.
5. Place tart pan on a larger baking sheet to make it easier to remove from oven and bake for about **25-30 minutes** or until the custard has set. Let the tart cool on wire rack,
6. Lightly sift **powdered sugar** over the top.
7. Place the tart under the broiler in the oven just long enough to caramelize the sugar on the apples *(Use a torch if you don't have a broiler)*.
8. Serve with softly **whipped cream** or **vanilla ice cream**.