

# CARAMELIZED APPLE TART



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**Preparation :** 30 min - **Resting :** - - **Cooking :** 40 min - **Equipment :** -

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## **Ingredients :** 4

- 1 richshort crust pastry - 2 eggs - 4 tbsp sugar - 1 tbsp calvados - 3/4 tsp vanilla extract - 1 3/4 lb apples - 3 tbsp unsalted butter - 2 tbsp crème fraîche - or heavy whipping cream - 3/4 tsp cinnamon

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1. Make the pastry according to the recipe.
2. Preheat the oven to 355°F (gas mark 4). Butter a quiche mold, line with the pastry and prick the base with a fork.
3. Cover with a circle of baking parchment and a layer of beans (or rice) and bake blind for 15 minutes.
4. Meanwhile, slice the apples using the 4-mm slicing disc. Brown them in the unsalted butter in a frying pan for 5 minutes.
5. Sprinkle with a little sugar and cook over a moderate heat, stirring gently from time to time. Draw aside and allow to cool.
6. Blend the eggs with the sugar in the bowl with the metal blade. Add the cream, calvados, vanilla extract and cinnamon.
7. Stir to obtain a thick, smooth mixture.
8. Arrange the apple slices in the pastry case and top with the egg mixture.
9. Bake in the oven and allow to cool.

**Chef's tip :**

This tart is delicious served with crème fraîche or heavy whipping cream or a scoop of vanilla ice cream.

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