

Rustic Caramelized
Apple Tart
with Honey Crème Fraîche

— by Jenni Grishman —

SERVES EIGHT

INGREDIENTS

apple filling

4 TART APPLES, PEELED, CORED, & THINLY SLICED
5 TBSP MAPLE SUGAR, WHITE, OR BROWN SUGAR
½ TSP GROUND CINNAMON
¼ TSP GROUND CARDAMOM
SQUEEZE OF LEMON
2 TBSP BUTTER

crème fraîche

5 OZ. CRÈME FRAÎCHE
1 TSP HONEY

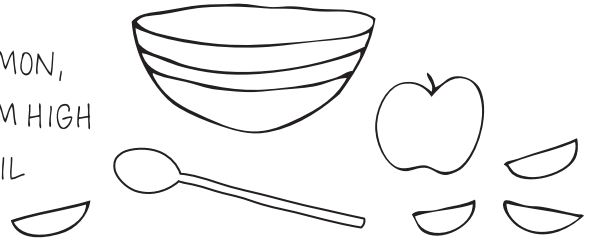
pastry

1 CUP RICE FLOUR
½ CUP POTATO STARCH
½ TSP XANTHAM GUM
¼ TSP SALT
1 TSP SUGAR, PLUS PINCH FOR DUSTING
10 TBSP BUTTER, CHILLED & CUBED
¼ CUP WHOLE MILK
2 TBSP COLD WATER
1 EGG WHITE

INSTRUCTIONS

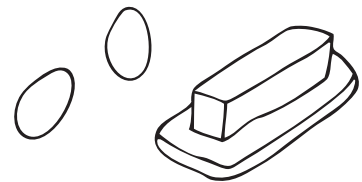
PREHEAT OVEN TO 400°

TOSS SLICED APPLES WITH 5 TBSP SUGAR, CINNAMON, AND CARDAMOM IN A LARGE BOWL. OVER MEDIUM HIGH HEAT, MELT 1 TBSP OF BUTTER. SAUTE APPLES UNTIL SOFTENED AND CARAMELIZED, 8-10 MINS.



MEANWHILE, MAKE THE PASTRY BY COMBINING RICE FLOUR, POTATO STARCH, XANTHAM GUM, SALT, AND SUGAR IN A FOOD PROCESSOR. PULSE AND SLOWLY ADD COLD, CUBED BUTTER. DRIZZLE MILK AND PROCESS UNTIL DOUGH PULLS TOGETHER ADDING COLD WATER AS NEEDED. TRANSFER PASTRY TO A WORK SURFACE. FORM INTO A BALL AND ROLL IN BETWEEN PIECES OF PARCHMENT PAPER TO A 12" CIRCLE. TRANSFER TO A COOKIE SHEET.

SPOON APPLES OVER PASTRY LEAVING A ONE INCH EDGE. FOLD EDGES UP OVER THE FILLING. POUR ANY REMAINING PAN JUICES OVER THE APPLES AND PAD WITH THE REMAINING 1 TBSP OF BUTTER. BRUSH EDGES WITH EGG WHITE AND DUST WITH SUGAR.



BAKE 35-40 MINS UNTIL GOLDEN AND CRISP. WHILE PASTRY BAKES, COMBINE CRÈME FRAÎCHE AND HONEY.

LET TART COOL AT LEAST 15 MINS. SERVE WARM OR AT ROOM TEMP, WITH A GENEROUS SPOONFUL OF CRÈME FRAÎCHE. GARNISH WITH RESERVED APPLE PEEL.