

The thin apple tart



Serves :

6



Prep :

30 min.



Rest :

Freezing : -
Refrigeration : 2h



Cook :

Temperature : 356°F
Time : 30 min.

Special equipment

Mandolin or knife

3mm dough thickness guides

List of recipes

✓ Puff pastry

✓ Tart



Steps

- 🌀 **Roll out the puff pastry to 2-3mm thickness** Page 2
Chill for a minimum of 2 hours in the refrigerator
- 🌀 **Making of the tart crust** Page 3
- 🌀 **Cutting the apples** Page 3
- 🌀 **Assembling the tart** Page 3
- 🌀 **Baking** Page 4
for 30 minutes at 180°C/356°F in a fan oven
- 🌀 **Applying a neutral glaze** Page 4

Ingredients

- ☑ 375 g ~ Dry butter
- ☑ 150 g ~ Pastry flour
- ☑ 150 g ~ All-purpose flour
- ☑ 115 g ~ Melted butter
- ☑ 150 g ~ Water
- ☑ 15 g ~ Fleur de sel
- ☑ 1 tbsp ~ White vinegar

The puff pastry

You will only need 250 g of puff pastry.

- Buy or make an inverted puff pastry.
- Roll out the dough to a thickness of 2-3mm, making sure to flour the work surface well.
- Place the dough on a baking mat and cover it with plastic wrap.
- Refrigerate the dough for at least 2 hours (ideally overnight).



Ingredients

For a 24-26 cm tart

- ☑ 30-50 g ~ Butter
- ☑ 20 g ~ Brown sugar
- ☑ 2-3 ~ Apples
- ☑ 20 g ~ Superfine sugar
- ☑ 2-3 pinches of powdered cinnamon

The process

- Place a baking sheet or mat on a baking tray.
- Melt about 30 g of butter in the microwave (for a few seconds, the butter should not cook).
- Brush the mat with the melted butter using a brush.
- Sprinkle with brown sugar (a thin layer).
- Place the dough on top and press lightly to make it stick to the sugar.
- Cut the desired shape of the pie with a very sharp knife.
- Remove excess dough and pile it by layering the discards on top of each other.
- Prick the entire dough with a fork so that it does not puff up during cooking.
- Peel 2-3 apples, remove the cores (preferably with a corer), then cut slices 2-3 mm thick with a mandoline (being careful to place the core hole upward).
- Cut each slice in half and place them one by one on the puff pastry, overlapping them.
- Leave about 5 mm to 1 cm of dough free around the pie.
- Brush the edge of the pie and the apples with melted butter (you may need to reheat the butter for a few seconds in the microwave).
- Sprinkle the entire pie with superfine sugar and cinnamon.



The baking

- o Bake the tart at 180°C/356°F in a convection oven for 30 minutes..
- o Remove the tart from the oven and place it on a cooling rack with its baking sheet (as at this stage, the caramel is sticky).
- o Brush the apples with a neutral glaze or a warmed apple (or apricot) jelly (see the dedicated sheet for neutral glaze).
- o Remove the baking sheet (at this point, the caramel should be hard) and let the tart cool on the rack..



Tips

❖ Larger version :

The example I give is for making a normal-sized apple tart. However, it is possible to make it the size of your baking sheet, therefore rectangular.

❖ Slightly different version :

For some people, it is sacrilegious to use glaze or jelly on top. In this case, instead of brushing the apples with melted butter, sprinkle some brown sugar and put small pieces of salted butter all over. Bake until caramelized.

❖ Tasting :

It can be served warm with a scoop of vanilla ice cream. To die for ! ☺