

Chef from the Hood Recipes



Chef:
Chef Condra Easley

Restaurant:
Patisserie Angelica

Recipe:
French Apple Tart!

Ingredients:

Pate Croustade: (10² crust)
1 1/4 cups all purpose flour
5 ounces (10 Tablespoons.)
Cold unsalted butter
1/2 teaspoon salt
2 teaspoons sugar
1 whole egg
1/3 cup water (or a little less)

Filling:
6 large apples (Fuji or similar) peeled,
cored, cut into chunks & sprinkled
liberally with sugar & cinnamon

Custard:
3/4 cup whipping cream
1/3 cup sugar
1/4 cup all purpose flour
2 whole eggs

Macaroon Topping:
1 cup sliced, toasted almonds
1/4 cup sugar
1 egg white

.
. Combine flour, chunked butter, sugar and salt in a food
. processor and pulse until mixture is like cornmeal. Add
. whole egg and water (holding back a little water.) Pulse
. until combined and forms a ball. Add extra water if it
. seems too dry. Wrap in plastic wrap and refrigerate for at
. least 2 hours. Roll out crust and line a 10² deep-dish tart
. pan with a removable bottom. Refrigerate again for 1
. hour. Fill crust with sweetened & spiced apples. Whisk
. together custard ingredients & pour over apples. Bake in
. a 350° oven approximately 20 minutes. Mix ingredients
. for macaroon topping until almonds are coated. Evenly
. distribute over the top of tart. Continue to bake for
. another 20 minutes. A knife inserted into the custard
. should come out clean, turn down oven if necessary to
. finish cooking. Cool before removing outer metal ring.
. Slice & serve!