

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

Tart dough

2 ½ cups
all-purpose flour

2 tablespoons
granulated sugar

½ teaspoon salt

8 (2 sticks) ounces
cold unsalted butter

½ cup plus
2 tablespoons
ice water

Filling:

9 large Granny Smith
apples

6 tablespoons lemon juice

4 tablespoons butter

⅓ cup sugar

Topping:

4 eggs

¾ cup granulated sugar

10 tablespoons
unsalted butter

2 teaspoons vanilla extract

ROB'S FAVORITE APPLE TART

MAKES ONE SHEET PAN SIZED TART (or two 9-inch galettes or tarts)
WHICH SERVES 12 TO 16 PEOPLE

Wine Pairing Suggestion: Vin Tardive

This delicious, delicate tart is based on a recipe I discovered years ago in Patricia Wells' timeless *Bistro Cooking*. I've adapted it here to serve a crowd, but you could also cut it in half and make it in a 9-inch tart pan. This is best eaten the day it's made, but leftovers aren't so bad for breakfast!

1. Make the tart dough: In the bowl of a food processor fitted with a steel blade, add the flour, sugar and salt and pulse a couple of times to combine. Cut the butter into ½ inch pieces and add it to the flour mixture. Pulse in one-minute intervals until the butter is about the size of peas or a bit smaller. Add ice water and process until the dough comes together into a ball. Remove the ball from the food processor, flatten into a disk, wrap in plastic wrap and refrigerate until ready to use and up to a couple of days. This can also be frozen, well-wrapped, for up to three months.
2. Line a rimmed jelly roll pan with parchment paper leaving a bit of an overhang a few inches on each end of the pan. On a lightly floured surface roll out the dough to a large rectangle just larger than the size of the sheet pan. Transfer the dough to the pan and fold over the edges and pinch to create a rim. Refrigerate again until the filling is ready.
3. Peel and core the apples then cut each one into 12 wedges. Toss them in a bowl with the lemon juice. In a very large skillet, melt the butter over medium-high heat. Add the apples with the lemon juice and the sugar. Sauté, stirring occasionally to make sure the apples cook evenly. Cook until lightly browned, about 15 minutes.
4. While the apples cook, prepare the topping. Place the eggs and sugar in the bowl of an electric mixer and beat thick and pale. Add the melted butter and vanilla and continue mixing at medium-high speed until the ingredients are completely incorporated.
5. Spoon the apples into the tart crust, arranging them relatively evenly. Pour the topping evenly over the apples. Bake until golden, about 30 minutes. Let the tart cool then use the edges of the parchment paper to transfer the tart to a cutting board. Cut into 12 to 16 or more pieces and serve.

R·STUART & C^o
..... WINERY