



COOKING CLASSES
AT SUR LA TABLE

ROSE-SHAPED APPLE TART

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 3 medium crisp tart apples (such as Honeycrisp or Gala)
- 1 lemon

Dairy/Refrigerated

- 10 tablespoons unsalted butter
- 2 large eggs

Pantry Items

- Granulated sugar
- Kosher salt
- All-purpose flour

Dry/Canned Goods

- 1 1/2 cups gingersnap cookie crumbs (about 8 ounces of cookies)
- 3/4 cup whole almonds
- 1/2 teaspoon almond extract
- 3 tablespoons smooth apricot jam

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Mandoline (recommended but not mandatory)

Hand Tools/Gadgets

- Mixing bowls (various sizes)
- Measuring cups and spoons
- Silicone spatula
- Small offset spatula
- Pastry brush

Cookware

- Small skillet or saucepan

Appliances

- Food processor

Bakeware

- 9" tart pan or 9" springform pan
- Baking sheet
- Wire cooling rack

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Apple Rose Tart

1. Wash and dry apples.
2. Preheat oven to 350°F.
3. Crush gingersnap cookies into crumbles for crust.
4. Melt 6 tablespoons unsalted butter just before class.

APPLE ROSE TART

Yield: 1, 9-inch tart

This show-stopper dessert highlights all of the favorite flavors of the season. Slice your apples as thin as possible for a rose look with lots of petals.

Gingersnap Crust:

1 1/2 cups gingersnap crumbs (from about 8 ounces gingersnap cookies)
2 tablespoons granulated sugar
6 tablespoons unsalted butter, melted
Pinch of kosher salt

Frangipane Filling:

3/4 cup whole almonds, toasted and cooled
1/2 cup granulated sugar
2 ounces (4 tablespoons) unsalted butter, softened
2 large eggs
2 tablespoons unbleached all-purpose flour
1/2 teaspoon almond extract

3 medium crisp tart apples like Honeycrisp or Gala
Freshly squeezes lemon juice, as needed
3 tablespoons smooth apricot jam

Preheat oven to 350°F and position a rack in the middle of the oven.

- 1. To prepare crust:** To a medium-sized bowl, combine gingersnap crumbs, sugar and salt. Add melted butter and stir well to combine. Using a small glass or measuring cup, press crumbs evenly into a 9" tart pan with removable bottom or a springform pan, making sure to cover the sides, or up 1" the sides of the springform. Set tart pan on a baking sheet and transfer to preheated oven and bake until lightly browned, about 12 to 15 minutes. Set aside to cool while preparing filling.
- 2. To prepare filling:** To the bowl of a food processor fitted with a metal blade, add almonds and sugar; process until nuts are finely ground, 30 to 60 seconds. Add the softened butter and process until well blended, about 20 seconds. Add eggs, flour and almond extract; process until thoroughly mixed, about 30 seconds, scraping down the sides of the bowl with a silicone spatula halfway through.
3. Transfer the frangipane filling into the cooled tart shell and use an offset spatula to level and smooth the surface.

4. **To prepare apples:** Cut apples from their core in 3 pieces vertically through the core, lay each apple piece on a flat side and at an angle, cut core out, repeat with each apple section. Your sections should be triangle in shape with flat bottoms. Slice each apple section into thin half-moons, about 1/8" thick. A mandoline makes quick, uniform work of this task but a sharp knife works too. Transfer apple slices to a large bowl, add enough lemon juice to the apples just to coat. Toss gently to prevent browning.

5. **To assemble tart:** Starting at the outer edge of the tart, arrange the apples in tight concentric circles, skin side up, pressing flat side into the frangipane, overlapping each slice about halfway over the one already in the pan. Keep the apple slices as vertical as possible for better-baked results. Pack the circle rows as tight as possible. Slices might break as you work your way to the center, keep going and do your best as you continue. When you get to the center, either roll a thin slice and tuck in or tuck some broken pieces into the center to make it look like the center of a flower.

6. **To bake:** Transfer assembled tart to preheated oven, bake for 40 to 45 minutes or until the apples begin to brown and are soft. Remove from oven and set on a wire cooling rack for 10 minutes.

7. **To prepare glaze and finish:** To a small saucepan or skillet set over medium heat, add apricot jam and about 1 teaspoon of water; stir to combine. Heat until the jam is runny. Remove from heat and using a pastry brush, brush warm jam over apple slices. Cool tart completely in its pan. When ready to serve, remove the tart pan from the base. Using a sharp knife, slice into as many slices as desired. If baked in a springform pan, run a clean, sharp knife around the outside edge before removing the outside ring, slice as desired.