

Tarte aux Pommes



Serves 8 Prep 25 mins Cooking 50 mins Easy

Ingredients

For the pastry

50 golden caster sugar
200g plain flour
1 egg yolk

For the filling

550g eating apples, such as Russet
Juice of 1/2 lemon
2 eggs
142ml carton single cream
50g golden caster sugar
2 tbsp Calvados (or brandy)
icing sugar for sifting
single cream to serve

1. Preheat the oven to 200C/ Fan 180C/ Gas 6. Cut the butter into pieces and whizz in a food processor with the sugar and flour for a few seconds to form crumbs. Add the egg yolk and whizz again to form a dough. Tip into a 23cm loose-bottomed flan tin (about 2.5cm deep) Press the pastry evenly over the bottom and up the side of the tin. Prick lightly with a fork, line with foil and baking beans and put on a baking sheet. Bake blind for 10 mins. Remove the beans and foil. Bake for 5 mins more.
2. While the pastry is cooking, peel, core and finely slice the apples, then gently toss in the lemon juice. Spread them randomly into the pastry case and bake for 5 mins until starting to soften. Remove the tin from the oven and lower to 190C/ Fan 170C/ Gas 5.
3. Beat the eggs in a bowl and stir in the cream, sugar and Calvados. Carefully pour the mixture over and between the apples. Bake the tart for 30 mins until set and starting to brown a little. Remove from the oven, cool for 10 mins, then sift with icing sugar. Remove from the tin and serve the tart warm or cold with fromage frais.