

The Terrace's Fine Apple Tart

Serves 4

Ingredients:

Tart

250g Puff Pastry

4 Braeburn Apples

25g Unsalted Butter

2 tbsps. Golden Caster Sugar/ Icing Sugar to dust.

Frangipane

100g Caster Sugar

100g Softened Unsalted Butter

100g Ground Almonds

2 eggs

1 tsp Vanilla Essence

1. Make the Frangipane- Whisk together the butter and the sugar, until light and fluffy. Add an egg and mix well. Then add half the ground almonds and mix. Add the second egg and the rest of the almonds until everything is blended thoroughly. Add the vanilla essence.
2. Heat the oven to 200c. Roll out the puff pastry thinly on a lightly floured surface to a 2mm thickness. Using approx. a 13cm saucer, cut out four rounds and place on two large baking sheets. Prick the pastry all over with a fork.
3. Add a generous tablespoon of the frangipane mix onto the pastry and smooth out to make a flat base to put the apples on.
4. Peel, core and thinly slice the apples. Arrange the slices in a circle on the frangipane, overlapping them slightly. Brush them with melted butter and sprinkle with the golden caster sugar.
5. Bake the tarts for 10-15 minutes until the pastry is cooked. Dust with icing sugar and glaze with a blow torch.
6. Serve with ice-cream or salted caramel sauce.