



Tahitian Vanilla Apple Tart

Makes a 9" tart

For the pastry shell:

1 ½ cups All Purpose Flour
¼ cup Granulated Sugar
3 ½ oz. Unsalted Butter, cold and diced
1 Egg Yolk
4-5 tablespoons Cold Water

Method

Combine all the ingredients except the cold water in a food processor, and pulse the mixture until it is mealy. Add water a tablespoon at a time until the dough comes together into a ball.

Grease a 9" tart pan. Lightly flour the table and the rolling pin, roll the dough to approximately 11" circle, gently drape the dough to the rolling pin and transfer to the tart pan. Press dough to fit the bottom of the pan and work the sides from the bottom to top, pressing gently on the sides and top. Chill for 20 minutes.

Preheat oven to 350 F. Line the tart shell with parchment paper and top with pie weights or uncooked rice and bake for 15 to 20 minutes until sides are light golden brown. Remove weights and bake for a further 5 minutes. Set aside and cool down.

For the vanilla pastry cream:

3 Egg Yolks
4 tablespoons Sugar
2 tablespoons Cornstarch
1 cup Milk
1 Vanilla Bean or 1 tablespoon Vanilla Extract

Method

Simmer the milk with the vanilla bean or extract.

In a bowl, combine the remainder of the ingredients. Once the milk is hot, temper the egg mixture with a quarter of the milk, whisk and then add another quarter. Add the egg mixture into the pot of hot milk and cook on low heat until thickened, approximately 2 minutes. Transfer to a clean bowl and cover the pastry cream with plastic wrap touching the top of the cream to prevent a skin forming. Chill for at least 1 hour.

For the apple filling:

3 Granny Smith Apples
3 tablespoons Butter
1 ¼ cups Granulated Sugar
1 cup Orange Juice
1 tablespoon Vanilla extract
½ teaspoon Cinnamon
Zest of ½ Lemon
¼ cup Cornstarch

Method

Cut apples into ½" dice.

Add butter to a medium pot and heat until it browns a little. Add apples and caramelize for 5 minutes. Add 1 cup of the sugar, orange juice, vanilla extract, cinnamon and lemon zest to the pot. Continue stirring to incorporate all the ingredients and cook for 3 minutes over medium heat. Mix the cornstarch with the remaining ¼ cup of sugar, add to the pot, and cook for another minute until thickened. Transfer to a sheet tray and cool in the fridge.

For the crumble topping:

½ cup Granulated Sugar
½ cup All Purpose Flour
¼ cup Oats
1/3 cup cold Butter

Method

Add all ingredients into a food processor, and process until mix is just crumbly. Set aside in the fridge until ready to use.

Assembly

In the prepared tart shell, add the pastry cream, (you may need to put less if your dish is shallow). Add the apple filling and top evenly with the crumble. Bake at 325F for 20-30 minutes or until top is nice and golden brown.