

APPLE TART WITH CARAMEL SYRUP



Preparation : 15 min - **Resting :** 30 min - **Cooking :** 30 min - **Equipment :** -

Ingredients : 6-8

- 250 g flour - 1 egg - 100 unsalted butter, softened - 100 icing sugar (see recipe) - pinch salt - 4 apples, such as Golden or Reinette (600g) - 1 tbsp vanilla sugar - pinch cinnamon - caramel syrup (see recipe) -
WHIPPED CREAM: - 500 ml whipping cream - 60 icing sugar, sifted

1. Make the pastry: put the flour, egg, butter, sugar and salt in the metal bowl. Run the PASTRY/CAKE programme. Remove the dough from the bowl, shape into a ball, wrap in clingfilm and refrigerate for at least 30 minutes.

2. Fit the food processing bowl and the midi bowl; fit the 4mm slicing disc. Peel, halve and core the apples. Slice using the FOOD PROCESSOR programme. Preheat the oven to 180°C (170°C fan, gas mark 4).

3. Put the dough on a floured work surface and thinly roll out using a rolling pin. Cover a baking tray with baking paper and put a pastry ring on it. Line with the dough and prick with a fork. Overlap the apple slices on the dough in a circular pattern, sprinkle with the vanilla sugar and bake for 30 minutes until pastry is browned and apples are cooked. Dust the apple tart with cinnamon, drizzle with caramel sauce.

WHIPPED CREAM:

1. Refrigerate the cream and the whisk for at least 30 minutes.

2. Cool the metal bowl. Put some ice cubes into it, run the CRUSH programme, empty and dry thoroughly.

3. Fit the whisk in the metal bowl and add the cream and icing sugar. Remove the cap from the lid and run

the EXPERT programme (without heating) for 2 minutes 30 seconds/speed 7. Depending on the type and temperature of cream used, it might be necessary to restart the programme. Watch carefully so that the cream does not become butter. The cream is whipped when traces of the whisk start to appear on the surface.

Chef's tip :

You can serve with whipped cream.

Cook Expert ■

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