

Apple Frangipane Tart



ingredients:

Granny Smith Apples	2 or 3	peeled, cored, halved, and thinly sliced
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For the Tart Dough:

unsalted butter	3¼ ounce	soft
powdered sugar	1¾ ounces	
hazelnuts, pecans, or almonds	1 ounce	very finely ground
almond paste	½ ounce	
egg	1¼ ounce	
unbleached all-purpose flour	5½ ounces	
Kosher salt	pinch	

For the Frangipane:

almond paste	14 ounces	
unsalted butter	6 ounces	soft
whole eggs	4	at room temperature
almond paste	½ ounce	
vanilla extract	1½ teaspoons	
bread flour	1½ ounces	

procedure:

• For the tart dough:

1. Cream butter, sugar, ground nuts, and almond paste.
2. Add egg and beat.
3. Mix in flour and salt until just combined.
4. Wrap tightly in plastic and chill before use.

• For the frangipane:

5. Cream butter, sugar, nut flour, and almond paste.

6. Add egg.
7. Mix in flour and salt until just combined.
8. Wrap in plastic and chill before use.

• To assemble and bake the tart:

9. Preheat oven to 350°F.
10. Roll out dough to ¼inch thickness and line tart pan/ring.
11. Spread in frangipane to

just below the top edge of the tart.

12. Arrange apples in fan pattern or, as shown, in a co-centric circles.
13. Bake until edges are dark brown. Cool completely. Glaze, if you like. Serve warm or at room temperature.