

Warm Apple Tart with Crème Fraiche

Use 1/2 recipe Pate Brisée

- 5 large firm, crisp cooking apples, peeled, cored and thinly sliced lengthwise
- 1 cup apricot glaze (see below)
- 1/4 cup sugar

Prep oven per Mugnaini Baking Oven Protocol.

Forming free form tart shell:

Place a sheet of parchment paper onto work surface and sprinkle lightly with flour. Set pastry dough onto parchment paper and roll out into a circle about 3/16 thick.

Leaving a 3" perimeter of dough clear, brush center of tart with apricot glaze and arrange apple slices in an overlapping circular pattern. Sprinkle with sugar, dust with cinnamon and dot with butter. Fold remaining 3" dough perimeter over outside edges of fruit.

Slide a wooden pizza peel under parchment paper with tart and slide both directly onto oven floor. Bake until pastry dough has set but is still slightly soft, about 10 minutes. Lift tart with Palino and remove parchment paper. Continue to bake until dough has set, is nicely browned and apples are soft, about 2-3 minutes. Remove from oven and brush apricot glaze over fruit and edges of tart dough. Serve warm drizzled with Crème Fraiche.

Apricot Glaze

- 1 cup apricot preserves
- 2 Tablespoons granulated sugar

Place preserves and sugar in saucepan and bring to a boil. Cook for 3-4 minutes until thickened. Keep warm before using.

