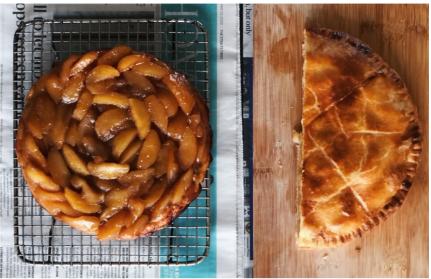


Apple Pithivier and Tarte Tatin

1 Tarte Tatin and 1 Apple Pithivier







INGREDIENTS

Puff Pastry

- 280q Unsalted Butter
- 250g Plain Flour
- 1 ½ Tsp Salt
- ¼ Cup Cold Water

Apple Filling

- 1kg Baking Apple
- 100ml Lemon Juice
- 2 Tsp Cinnamon Powder
- 4 Tbsp Unsalted Butter
- 350ml Water
- 200g Granulated Sugar

Egg Wash

- 1 Egg
- 30g Whole Milk

Puff Pastry

- In a mixer with the dough hook attachment, combine the flour and salt. Mix until homogeneous.
- 2. Add in your cold butter cubes. Mix until it forms a shaggy texture with the butter cubes still visible.
- 3. Last, add in the cold water tbsp by tbsp until a cohesive dough forms. This should not take more than 10 mins.
- 4. Form into a square, wrap and refrigerate for 1 hour.
- 5. After 1 hour, laminate your dough by rolling it out into a long rectangle and folding it into overlapping thirds.
- 6. Repeat 6 times, rotating 90 degrees between each lamination.
- 7. If the dough feels warm or is too soft, immediate refrigerate for 30 mins.
- 8. Once done, wrap in cling wrap and chill in the refrigerator for 2 hours.

Apple Filling

- 9. Core, peel and cut each apple. Immediately toss the apple slices in the lemon juice and cinnamon powder.
- 10. In a pan over medium-low heat, combine sugar and water.



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PITHIVIER



Arrange the apples



Score the top

TARTE TATIN



Arrange the apples



Pour the caramel sauce

- 11. Mix until the sugar dissolves. Increase the heat to medium high. Once the sugar caramelizes and turns a light amber-gold (5 12 mins), immediately turn off the heat.
- 12. Add the cold butter. Stir until dissolved.
- 13. Turn the fire back on to medium. Add the apple slices.
- 14. Continuously stir until apples are soft and translucent (10 15 mins).
- 15. Transfer to a large metal pan to cool. Keep the caramel sauce for the tarte tatin.

Assembly (Overall)

 Roll out the puff pastry (letting it come to room temperature for 5 mins if it is too stiff).
Using a dinner plate as reference, cut out three circles.

Apple Pithivier

- 17. On one of the circles, arrange your apples in concentric circles leaving a 2cm border at the edge.
- 18. Brush the border with the egg wash. Cover with another puff pastry circle.
- 19. Pinch the edges together and crimp with a fork.
- 20. Brush the egg pithivier with a fork before scoring lightly with a knife.

Tarte Tatin

- 21. In a well-greased pie tin, arrange the apple slices face-down in concentric circles.
- 22. Pour the remaining caramel sauce into the tin.
- 23. Cover with the puff pastry. Brush with egg wash.
- 24. Once baked, invert onto a plate and tap the tin lightly.

<u>Bake</u>

- 25. Chill both tarts for 15 mins before baking.
- 26. Bake at 200 degrees celsius for 25 mins.