

Apple Pithivier and Tarte Tatin

1 Tarte Tatin and 1 Apple Pithivier



INGREDIENTS

Puff Pastry

- 280g 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

1. 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

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)

16. 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.

Bake

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

TARTE TATIN



Arrange the apples



Pour the caramel sauce