

## Apple Tart

- 1** Roll out pastry, roughly 3mm thick. Use a plate as a cookie cutter device and make a circle.
- 2** Preheat the oven to about 180° degrees Celsius. Peel the apples and cut them into 16 (more or less, depending on how thin you want them) equal wedges.
- 3** Melt the butter with the sugar in a pot over medium heat and add the apple wedges. Simmer for 8-12 minutes or until they take on a nice golden color. Then remove from heat and let cool down.
- 4** Arrange the apple wedges on the pastry, leaving an edge. Use left-over syrup to sprinkle over the apples. I only used 2-3 tbsp - I didn't want to drown them. Brush the pastry edge with the beaten egg yolk.
- 5** Bake for 12-15 minutes, until pastry crust develops some brown patches. We like the tart both ways, still warm with a scoop of good vanilla ice cream or whipped cream or cooled down. Being realistic, most times we don't even get to try it at room temperature, the poor thing doesn't survive the first 30 minutes. Tough. :) O.



### Apple Tart

*Recipe Source: own creation*

Prep/ Baking time: about 35 min.

#### Ingredients (serves 2):

- \* 2 sheets of puff pastry
- \* 2 braeburn apples (or peaches or orange filets...)
- \* 4 tbsp butter
- \* 2 tbsp brown sugar
- \* 1 egg yolk
- \* whipped cream or vanilla ice cream