

Heirloom Apple Tart with Salted Whipped Cream

Ingredients

FOR THE TART DOUGH

1 1/4 cups (160g) all-purpose flour

1 tablespoon (14 g) sugar

1/4 teaspoon table or kosher salt

8 tablespoons (114 g) cold, cubed butter, salted or unsalted

1/4 C. + 1 T. (71 g) ice water

For the Apple Tart

3 to 4 apples, I typically use Honey Crisp; use what you like

1/4 cup (57 g) butter, salted or unsalted

1/4 cup (61 g) sugar

For Serving

1 cup heavy cream

confectioner's sugar to taste

flaky sea salt, such as maldon, if you have it, kosher or other salt if you don't

Preparations

Make the pastry

In the bowl of a food processor, pulse the our, sugar and salt together. Add the cold, cubed butter to the food processor. Pulse at 1-second intervals until butter is the size of peas—should be about 10 quick pulses. Add the ice water and pulse again about 10 times until the mixture is crumbly but holds together when pinched. Lay a clean tea towel on a work surface. Dump the crumbly dough mixture into the center of it. Grab the four corners of the towel together and twist to create a beggar's purse, pressing the dough into a round.

On a lightly floured work surface, roll out the dough into a 12- or 13-inch round. Use as much our as needed to prevent the dough from sticking, and every few rolls, ip the dough over. Transfer dough to a tart pan with a removable bottom. Fit the dough into the pan, trimming the edges. (Save the scraps; see notes above.) Transfer to freezer for 30 minutes.

Preheat the oven to 425°F and place a rack in the center of the oven

Prepare the apples Cut the “cheeks” of the apples o the core into four pieces — each piece will have one large at side. Lay each piece on its at side and slice thinly, keeping the slices together as you go. Arrange the slices around the tart in any pattern you desire, fanning the apples as you go. You may need to cut some of the apple fans to fit.

Sprinkle evenly with the 1/4 cup sugar and 1/4 cup cubed butter. Transfer to a rimmed sheet pan. (I like to line with parchment paper for easy cleanup.) Transfer to the oven for 35 to 40 minutes, checking after 15 minutes: if it is browning too quickly, lower the temperature to 400°F. I find 425°F works perfectly, and I actually will turn the oven to convection bake during the last 2 to 3 minutes to get some more caramelization on the apples. This is unnecessary — the uncaramelized apple slices taste delicious, too — but I find it visually appealing and tasty

Make the whipped cream

Place the heavy cream in the bowl of a stand mixer and whip until soft peaks begin to form. (You can do this by hand, too, with a bowl and whisk.) Add confectioner’s sugar — start with 1/4 cup and add more to taste. Add a big pinch of sea salt and beat to combine and until the peaks begin getting rmer. Taste — the mixture should be slightly sweet and the salt should be noticeable, though the whipped cream should not taste salty.

Serve the tart warm or at room temperature with dollops of the whipped cream.

Source: <https://alexandracooks.com/2019/09/13/french-apple-tart-revisited/>