

Apple Tart (Rustic French Apple Tart)

Servings: 8

Source: Once Upon a Chef

Ingredients

- 1½ cups flour, spooned and leveled
- ½ tsp salt
- 2 tbsp sugar
- 1½ sticks (12 tbsp) unsalted butter, very cold, cut into ½" pieces
- ¼ cup water, very cold
- ¾ lb (3 large) baking apples (I used 2 Granny Smith and 1 Honey Crisp)
- ⅓ cup sugar
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 2 tbsp unsalted butter, melted
- ⅛ tsp salt
- 1 tbsp flour
- 1 egg, beaten
- 2 tbsp turbinado sugar
- 1 tbsp apricot preserves, optional

Method

Crust

1. Line a baking sheet with parchment paper. In a food processor fitted with the steel blade, combine the flour, salt, and sugar. Pulse briefly to combine.
2. Add the cold butter and process just until the butter is the size of peas, about 5 seconds. Sprinkle the ice water over the mixture and process just until moistened and very crumbly, about 5 seconds.
3. Transfer the dough to a slightly floured work surface and knead a few times, just until it comes together into a cohesive ball. Pat the dough into a disk. Flour your work surface again and dust the dough with flour, as well. Using a rolling pin, roll into a circle 8 to 10" in diameter, turning and adding more flour as necessary so the dough doesn't stick.
4. Transfer the dough to the parchment-lined baking sheet and refrigerate while you prepare the filling (you'll roll the dough out further on the parchment paper, so go ahead and clean your work surface).

Filling

1. Peel, core, and cut the apples into ⅛"-thick slices (you should have about 4 cups) and place in a large bowl. Add the sugar, vanilla, cinnamon, melted butter, and salt; toss to combine.

Assembly

1. Take the dough from the fridge and slide the parchment paper onto the countertop. Roll the dough, directly on the parchment paper, into a 14" circle about ⅛" thick. It's fine if the edges are a little ragged. Place the parchment and dough back on the baking sheet — the pastry should curve up the sides of the pan.
2. Sprinkle the flour evenly over the pastry. Arrange the apple slices on top in overlapping concentric circles to within 3 inches of the edge. Don't worry about making it look perfect! It doesn't make much difference in the end, and you don't want the dough to get too warm. Fold the edges of the dough over the apples in a free-form fashion, working your way around and creating pleats as you go. Patch up any tears by pinching a bit of dough from the edge.
3. Using a pastry brush, brush the pleated dough evenly with the beaten egg. Sprinkle half of the turbinado sugar over the top crust and half over the fruit. Chill the assembled tart in the fridge for 15 to 20 minutes.
4. Meanwhile, preheat the oven to 350°F and set an oven rack in the center position.
5. Bake for 55 to 65 minutes, or until the apples are tender and the crust is golden and cooked through. (It's ok if some of the juices leak from the tart onto the pan. The juices will burn on the pan but the tart should be fine — just scrape any burnt bits away from the tart once it's baked.) Transfer the pan to a rack and let cool.
6. While the tart cools, make the optional glaze. In a small bowl, mix the apricot preserves with 1½ tsp water. Heat in the microwave until bubbling, about 20 seconds. Using a pastry brush, brush the apples with the apricot syrup.
7. Using two large spatulas, transfer the tart to a serving plate or cutting board. Slice and serve warm or at room temperature. The tart is best served on the day it is made, but leftovers will keep, loosely covered on the countertop, for a few days.

MAKE AHEAD: The dough can be made up to 3 days in advance and refrigerated. Allow it to sit at room temperature for about 15 minutes before rolling, or until pliable.

FREEZER-FRIENDLY: The assembled tart may be frozen for up to 3 months. To freeze, place the baking sheet in the freezer until the tart is frozen, then wrap tightly. Bake directly from the freezer.