

Apple Tarts Poilane

Servings: 8

Source: Bon Appetit, May 2001

Ingredients

- 1 17.3 oz package Frozen Puff Pastry (2 sheets), thawed
- 2 (6 oz) Golden Delicious Apples, peeled, quartered
- 4 Golden Brown Sugar, Packed
- 4 teaspoons Unsalted Butter, Melted
- 1 Egg, Beaten To Blend, For Glaze

Method

Position rack in top third of oven and preheat oven to 400°F. Unfold 1 pastry sheet on lightly floured work surface. Using 9-inch tart pan bottom as aid, cut out 9-inch round from pastry sheet. Leaving 1-inch plain border, overlap slices from 1 apple atop pastry round. Sprinkle apple slices with 2 tbsp sugar; drizzle with 2 tsp butter. Fold up plain border around edge of apples, pressing so pastry will stay in place. Brush pastry edge with glaze. Transfer to ungreased baking sheet. Repeat with remaining pastry sheet, apple, sugar and butter. Bake tarts until apples are tender and pastry browns, piercing with toothpick if pastry bubbles, about 28 minutes. Serve warm.