

Apple Tart ala Chef Baba

Apple pies have both a bottom and top crust, but apple tarts are more rustic and only have a bottom crust. Apple tarts, especially this one, tend to be a lot easier than making a pie!

Ingredients

1 package puff pastry sheets, thawed, each cut in half or into thirds

3 apples, cored, halved, and sliced very thin into half circles

2/3 cup brown sugar

1 pinch salt

Powdered sugar, caramel sauce, ice cream and/or whipped cream, for serving (optional)

Puff pastry is a wonderful substance—it looks like nothing in the package, but bakes into a puffy, golden, textural substance that makes the perfect crust for fruit tarts, pastries, hors d'oeuvres... the list goes on. Find it in the freezer section of your grocery store usually with biscuits and the like.

You can use any type of apple you like, but baking apples, which are apples that hold together well when cooked, are best for this recipe. Honeycrisp, Gala, or Granny Smith apples are all good choices.

Directions

1. Preheat the oven to 400°F.
2. Place the puff pastry rectangles onto 2 baking pans that have been sprayed with nonstick spray. You want each rectangle of puff pastry to be about 1 inch wider than your apple pieces so that you can place the circles inside the strip of pastry with some crust sticking past on either side and on the ends.
3. Add sugar and salt to the apples. Stir to combine. Allow to sit for a few minutes.
4. Arrange the apple slices on the pastry rectangles in a straight line, overlapping as you go.
5. Bake for 18 to 20 minutes, or until the pastry is puffed and golden brown.
6. Remove from the pan immediately and place on a serving platter. Serve plain or with caramel topping, whipped cream, ice cream and/or a sprinkling of powdered sugar.

Notes

You need frozen puffed pastry. It's sold next to the pies and pastries in the freezer section of your supermarket and usually comes two sheets to a package. The sheets are tri-folded, so they look like rectangles. Allow the rectangles to thaw on the counter for about twenty minutes, then carefully unfold them. This is one sheet of puffed pastry. you can cut the sheet into three thinner rectangles, which means you'd just cut along the existing scores.

This will result in three smaller tarts, with less "puff" around the sides. You can cut the sheet in half, which will result in more puff around the edges. Either way is fine. Spray a baking sheet with nonstick spray, then place the puffed pastry rectangles on the pan. Don't let it get too soft and mushy; place it in the freezer for a couple of minutes if it needs it.

