

Apple Tart

55–60 Min

Preparation

1. Preheat the oven to 185 °C. Peel, halve, and core the apples. Bring a pot of water with 1 tbsp sugar to a boil, add the apple halves, and cook for 90 seconds. Transfer to a tray and let cool slightly.
2. Slice each apple half thinly without separating the slices. Press the puff pastry into a 26 cm tart pan and trim any excess. Sprinkle the base with almond flour and arrange the apple halves on top.
3. In a saucepan, bring the honey, lemon juice, and vanilla paste to a boil, then brush over the apples. Bake the tart for 25 minutes.
4. Remove from the oven and brush the apples once more. Allow to cool or serve warm with vanilla ice cream.

Ingredients 8 Portions

= Kotányi Produkte

1 sheet	Fresh puff pastry (275 g)
4	Apples
1 tbsp	Sugar
20 g	Almond flour
1 tsp	Bourbon Vanilla Paste
2 tbsp	Honey
	Juice of ½ lemon