



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

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.

