



## French Apple Tart with Tahini Frangipane

Serves 6 to 8

Frozen puff pastry enables you to make a very professional-looking and delicious tart with no pastry know-how. Look for a brand that's made with all butter, like Dufour or Trader Joe's. The dimensions of different brands may vary slightly but the amount of filling needed will remain the same.

- 1 sheet (usually 1 package) frozen puff pastry, thawed overnight in refrigerator
- 1 egg yolk
- 1 tablespoon heavy cream or milk
- 2 tablespoons unsalted butter, softened
- 1/2 cup well stirred tahini
- 1/3 cup (73g) light brown sugar, packed
- 1/4 cup (32g) all-purpose flour
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon kosher salt
- 1 large egg
- 3 small Granny Smith apples, peeled, cored, and quartered
- 1/4 cup (50g) granulated sugar
- 1 tablespoon chilled butter, shaved thinly into flakes
- 1/4 cup apricot preserves, optional

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1. Unroll or unfold the dough onto a lightly floured piece of parchment paper cut to fit an approximately 8x13-inch sheet pan. Use a pizza cutter or pastry wheel to trim a 1/2-inch strip off of each side of the rectangle of dough. Combine the egg yolk and the cream, beating well with a fork. Brush the outer 1/2 inch of the dough lightly with the egg wash, and place the strips on top, creating a double-thickness border. Use a fork to prick the dough all over. Transfer the parchment to a sheet pan. Chill.

2. Heat oven to 400°F. Combine the softened butter, tahini, brown sugar, flour, vanilla, and salt, and egg in the bowl of a food processor and pulse until well combined. Spread evenly on dough, avoiding the border. Chill again for 10 to 15 minutes.
3. Slice the apples thinly, keeping the sections together as much as possible. Fan them out on top of the filling, covering the whole surface. Sprinkle the granulated sugar evenly over the apples, and dot with the chilled butter. Brush the edges with the egg wash.
4. Bake on the center rack of the oven for 50-55 minutes, until the pastry is well browned, and the edges of the apples are starting to brown. Remove from oven and slide the tart, still on the parchment, onto a cooling rack.
5. If desired, warm the preserves in a microwave-safe dish along with a tablespoon or 2 of water to thin. Brush the preserves over the apples. Serve warm or at room temperature.

**Tips for working with frozen puff pastry:**

- Defrost puff pastry overnight in the fridge
- Don't try to rush the thawing process, as you'll likely melt or soften the butter too much
- As with all pastry doughs, make sure to keep it cold, returning to the fridge or freeze when needed to chill, including before the final bake
- Make sure to bake thoroughly; err on the side of overbaking, and make sure it's nice and brown on the bottom
- Different brands of dough have slightly different dimensions, so just work with what you have and fit the filling into the piece of dough
- Always remember to "dock" the dough. This is a fancy way of saying to prick it with a fork. This lets some steam escape as the tart bakes. If you notice a big bubble forming on the surface, just poke it with the tip of a paring knife
- The apricot preserves make a nice finish on the top of this tart to give it some shine and a little more flavor, but it's totally optional