

Alsatian Apple Tart

For 6 to 8 people

INGREDIENTS

Shortcrust pastry

- 10 oz plain flour
- 5 oz butter
- 1 oz sugar
- ¼ oz salt
- 1/6 pint cold water

Filling

- 2¼ lb apples
- 1 oz sugar

Cream topping

- 3 oz sugar
- ¼ pint milk
- ¼ pint cream
- 2 eggs
- Vanilla essence, to taste

PREPARATION

1. Weigh out 400 g of the pastry dough. Grease the tart tin, press the pastry into the base and up the sides, and prick the bottom with a fork.
2. Peel the apples, cut into quarters (or eighths if large) and score the slices to help them cook through. Arrange over the pastry case and sprinkle with 1 oz sugar.
3. Bake in a very hot oven (400°F) for 25 to 30 minutes.
4. Meanwhile, prepare the topping: beat the eggs and sugar for a few seconds, then gradually whisk in the milk, cream and vanilla essence.
5. Once the apples are cooked through, pour the topping over the tart and return to the oven to finish cooking.
6. Sprinkle with caster sugar before serving.

SERVING SUGGESTION

Best served while still warm, with a glass of Gewurztraminer.