

# Apple Rose Tart

Preparation Time 1 hour

Baking Time 15 + 35 min at 180°C

Chilling Time ½ hour

## You Need

For the crust

230 g flour

125 g butter, cold in cubes

50 g powder sugar

1 egg well beaten

2 tbsp. milk

grated peel from ½ lemon

grated peel from ¼ orange

For the filling

170 g soft butter at room temperature

170 g fine crystal sugar

170g eggs without the shell (about 3 eggs)

170 g almond meal

For the apples

8 rosy red apples, washed, with peel, no core

1 juicy lemon

½ to ¾ liter apple juice



Make the crust by mixing everything in your mixer with the paddle attachment, form a disk and wrap it in cling foil, refrigerate for ½ hour. Cut the washed apples length wise in half and cut either with a sharp knife or a mandolin in thin slices, try to be precise. Too thin and you wont be able to make anything out of it, too thick and the apples wont bend for you. Collect them in a pot drizzled with the lemon juice so they wont turn brown. Add the apple juice and cook the apples fast until a slice will bend when lifted with the spoon.

Immediately transfer the apples to a bowl with ice water and drain.

With the help of your mixer, make the filling. First beat the butter and sugar then add some of the egg and the almond meal in 3 steps. Beat well and set aside for later.

Get the dough from the fridge; roll it out on your work surface with the help of some extra flour and a rolling pin to 3-4 millimeter.

I transferred the dough to my loose bottom tart form by rolling it over the pin and dragging it to the form, then I cut off the scrapings and prebaked the crust for only 15 min and those blind baking lentils on parchment paper to weigh the dough down.

With the rest of the dough I made tiny balls and cut out stars and leaves. And chilled them on a plate in the freezer. Shapes are up to you, maybe you prefer leaves and flowers only?

Then I formed roses with the cooled apples slices, peel visible. I used the soft ones for the center, added one slices at a time the bigger the roses got I used stiffer slices. Fill the prebaked crust with the cream and set the roses into the cream side by side. Decorate with the prepared and chilled dough shapes. Bake at 180°C for 35-40 min or until your tart starts to get some color.