

Apple Tart

Chef Graham Elliot

Allergens

- Contains gluten
- Contains dairy

Kitchen Tools

- Pastry brush
- Baking sheet
- Mixing bowl
- Rolling pin

Ingredients (yields 2 mini tarts)

- ¼ cup of whole wheat flour
- ¼ cup of all purpose flour
- 2 pinches of salt
- 2 ½ tsp. sugar, divided
- 3 T cold butter, cut into pieces
- 2 T milk
- 1 apple, peeled, cored and thinly sliced
- 1 T butter, melted
- 1 egg, egg white
- Few pinches of cinnamon

Instructions

For Tart Dough:

1. Combine the flour into a bowl, add the butter cut into cubes, salt and sugar
2. Mix together to form a crumble
3. Then add water and work the dough to make it homogeneous, it should be quite sticky
4. Let the dough rest for 30 minutes in the refrigerator
5. Roll out the dough into two circles

For Apple Tart:

1. Brush tart dough with melted butter and sprinkle with sugar
2. Lay out sliced apples and sprinkle with the remainder of sugar and cinnamon
3. Fold edges of dough by pinching and brush dough with egg wash
4. Once completed, place the apple tart onto a baking sheet and put it the oven at 350 degrees for about 15-20 minutes
5. Enjoy!

