

## **Rustic Apple Tart**

Serves 6

### **For the pastry dough:**

1 1/4 cups all-purpose flour  
1/4 teaspoon salt  
8 tablespoons cold unsalted butter  
5 tablespoons ice cold water

### **For the tart:**

3 large baking apples (Fuji, Rome Beauty, and Granny Smith), peeled, cored and thinly sliced  
1 tablespoon plus 1/2 cup granulated sugar  
1 tablespoon all purpose flour  
1/2 teaspoon ground cinnamon  
Pinch of ground allspice  
Pinch of ground ginger  
Pinch of salt  
1 cup white wine  
3 whole cloves  
1/2 cup water  
1 egg, lightly beaten with a little water or milk  
Raw or granulated sugar for sprinkling

Preheat the oven to 400 degrees and line a baking sheet with parchment paper. In a large bowl, whisk together the flour and salt. Cut the 8 tablespoons of butter into small cubes. Use two forks or a pastry blender to cut the cold butter into the flour mixture until the fat is in small lumps. Sprinkle the ice-cold water over the flour mixture and use a fork to pull the mixture together. Add up to 1 more tablespoon of water, in teaspoonfuls, if the dough is not coming together. Turn the dough out on the counter and, working quickly, mold it into a large ball. Press the ball into a 5-inch disc. Wrap the dough with plastic wrap and refrigerate for at least thirty minutes and up to one day.

While the dough is resting, toss the apple slices with 1 tablespoon of sugar, the flour, cinnamon, allspice, ginger and salt in a large bowl. Set aside.

Bring the remaining 1/2-cup sugar, the white wine, cloves, and water to a boil in a small saucepan. Stir constantly until the sugar dissolves. Stop stirring and let the mixture boil until it is reduced to 1/2 cup. Remove the saucepan from the heat, remove and discard the cloves, and set aside.

**This recipe came from *Minced* blog at [www.mincedblog.com](http://www.mincedblog.com).**

On a well-floured surface, roll out the dough to a large 1/4-inch thick circle. Use the rolling pin to transfer the dough from the countertop to a parchment-lined baking sheet. Spoon the apple slices into the middle of the pastry dough leaving a 1-1/2 inch border. Fold the pastry dough up around the apples, until the apples are contained and the edges covered by about 1-inch of the pastry dough. You will need to pleat the edge to make it all the way around. Brush the exposed dough with the egg wash and sprinkle it with sugar.

Bake the tart for twenty minutes. Remove it from the oven and pour 1/2 of the wine syrup over the tart. Bake the tart for another 20 minutes. Serve the tart warm or at room temperature with vanilla ice cream drizzled with the remaining syrup.

**Cook's note:**

The wine syrup will thicken as it cools. If the syrup is too thick, simply reheat the syrup and whisk in a little water.

**This recipe came from *Minced* blog at [www.mincedblog.com](http://www.mincedblog.com).**