

Apple Tart

Cuisine: **English**
Food category: **Desserts**



Author: **Phil Smith**

Company: **Retigo**



Program steps

1

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
granny smith apple	1	kg
butter soft	200	g
Sweet Pastry	500	g
fine sugar	200	g
apricot jam	50	g
cayenne pepper	5	g
Whiskey	20	ml
cinnamon	5	g

Nutrition and allergens	
Allergens: 7 Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn Vitamins: A, B, C, D, E, K	
Nutritional value of one portion	Value
Energy	1127.1 kJ
Carbohydrate	80.9 g
Fat	22 g
Protein	5.3 g
Water	0 g

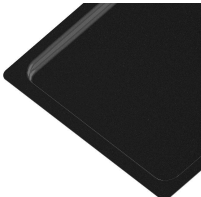
Directions

Pre -heat the retigo,
Chopp the apples into small chuncks leaving around 4 apples to slice later.
Place the apples, butter, chilli flakes, sugar, cinnamon and whiskey into a deep pan and place in the oven.
Cook until soft and remove from the oven.
Roll out the pastry and place into a tart case. blind cook for around 20 mins.
When the pastry is cooked, place the cooked apples into the pastry case and cover with the sliced apples.
Then brush with the apricot jam (apricot glaze) and place in the oven until golden brown.
Remove from the oven, allow to cool slightly and serve with clotted cream.

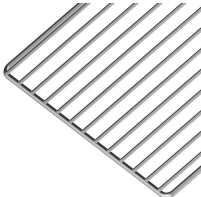
Recommended accessories



Vision Pan



Vision Bake



Stainless wire shelving