

Salt and Serenity

Brown Butter Apple Tart

This beautiful tart is the creation of Cynthia Wong. I discovered it in the November 2012 issue of Bon Appetit Magazine. You will need an 11-inch round or 11x8x1-inch rectangular tart pan with removable bottom to make this tart.

When melting the butter for the brown butter filling, use a saucepan with a light coloured bottom, so it will be easier to see when the butter is perfectly browned.

Crust

Nonstick vegetable oil spray

1 cup (2 sticks) plus 2 tablespoons unsalted butter, room temperature

1 cup sugar

1/4 teaspoon kosher salt

1 large egg, beaten to blend

2 tablespoons heavy cream

2 teaspoons vanilla extract

3 1/2 cups unbleached all-purpose flour

Filling

4 large eggs

1 cup sugar

1 cup (2 sticks) unsalted butter

1 vanilla bean, split lengthwise

1/2 cup all-purpose flour

1/2 teaspoon kosher salt

3 firm, tart apples (such as Pink Lady or Braeburn), peeled, cored, cut crosswise into 1/4-inch-thick rings

Whipped cream for serving (optional)

1. Coat tart pan with nonstick spray. Using an electric mixer or stand mixer fitted with a paddle, mix butter, sugar, and salt until pale and creamy, about 2 minutes.
2. Add egg, cream, and vanilla. Mix until smooth. Add flour all at once and beat until dough almost comes together. Turn dough out onto a work surface. Knead until dough just comes together, 4-5 times. Divide dough in half; form each half into a smooth ball. Flatten into disks and wrap each

disk tightly in plastic. Chill 1 disk for at least 2 hours; freeze second disk for another use.

3. Roll out chilled dough disk between two sheets of parchment paper, lifting and adjusting plastic as needed, until 1/8-inch thick and 2-inch wider than tart pan. Transfer dough in parchment paper to a baking sheet and refrigerate until firm enough to handle, about 30 minutes.
4. Remove top piece of parchment from dough. Invert dough into tart pan; press onto bottom and up sides. Trim edges of dough (patch up any holes or tears with extra dough). Chill until firm, about 30 minutes.
5. Preheat oven to 350°. Line dough with parchment paper or heavy-duty foil, leaving a 1-inch-2-inch overhang. Fill paper with dried beans or pie weights. Bake tart shell just until dough has dried and does not look wet in any spots, about 20 minutes. (If center still looks wet, bake crust without weights until dried and opaque, a few minutes longer.)
6. Whisk eggs and sugar in a medium bowl just to blend. Place butter in a medium saucepan over medium heat. Scrape in seeds from vanilla bean; add bean. Cook, stirring often, until butter foams, then browns (do not burn), about 5 minutes. Let cool for 10 minutes; remove bean. Slowly whisk brown butter into egg mixture; whisk in flour and salt.
7. Line tart shell with apples. Pour filling over (if using rectangular pan, you may have 1/2 cup excess filling). Bake until apples are deep golden brown and filling is puffed, cracked, and set in center, 70-80 minutes.
8. Let tart cool in pan on a wire rack, about 2 hours. Remove pan sides. Serve warm or at room temperature.