

# Salt and Serenity

## Apple Maple Pecan Tart

Makes one 9-inch tart or 6 mini 4-inch tarts. There are a lot of steps in this recipe. You can make the dough and applesauce a day ahead and assemble and bake tart the next day.

### Applesauce

4 pounds apples (about 10 medium sized apples – I like a mix of tart and sweet apples, I used Granny Smith and Macintosh), peeled, cored and cut into 2 inch chunks

3 Tablespoons maple syrup

1 teaspoon cinnamon

1 Tablespoon lemon juice

pinch kosher salt

### Pecan Dough

⅓ cup pecans, toasted –DO NOT OMIT TOASTING

1½ cups all purpose flour

2 teaspoons sugar

½ teaspoon kosher salt

¾ cup unsalted cold butter, cut into ½ inch cubes

5-6 tablespoons ice water

### Apple Topping

4 large apples – Use an apple that will hold its shape when cooked. Honeycrisp or Braeburn would be good choices. Granny Smith is too tart and Golden Delicious is too sweet.

2 tablespoons butter, cut into ¼ inch cubes

¼ cup maple sugar

½ cup peach or apricot jam

1. Place chopped apples, maple syrup, cinnamon, lemon juice and salt in a large pot. Cover pot with lid. Heat apples over low heat, stirring every 5 minutes, for about 15 minutes, until apples are totally soft. If applesauce looks very watery, remove lid and bring heat to high to evaporate some of the liquid. Remove pot from heat. Use a potato masher to break up the fruit. You don't want it totally smooth, leave it slightly chunky. Transfer sauce to a container and let it cool.
2. While applesauce is cooling, make dough. Coarsely chop toasted pecans in food processor. Add flour, sugar and salt and process until well combined. Add cold butter and pulse, about 10-12 times until mixture resembles coarse meal. With processor running, add ice water. Process just until dough begins to come together.

3. Turn the dough out of the food processor press into a disk, wrap in plastic, and refrigerate for at least one hour.
4. Have ready a 9-inch tart pan with a removable bottom. Place disc of dough between 2 sheets of parchment paper and roll out until dough is about 13 inches in diameter and about ¼ inch thick. You will need to dust it with flour while rolling.
5. Gently roll dough pastry around rolling pin and unroll over the top of the tart pan. Gently press pastry into bottom and sides of tart pan. Roll rolling pin over top of pan to get rid of excess pastry. Chill dough in tart pan while you get the apples ready.
6. Preheat oven to 400°F. Wash 4 apples well. Core apples but do not peel. If you don't have an apple corer, halve the apples and then use a melon baller or paring knife to remove the core from each half. Lay each apple half on its flat side and cut into very thin slices.
7. Remove tart shell from fridge. Spread about 2 cups of cooled applesauce onto the dough. You will have a leftover applesauce. It will keep in the fridge for about a week. Arrange thinly sliced apples over the applesauce. You can take your time and fan the apples out in concentric circles, or just gently pile them in the center and then spread them out in an irregular pattern. Dot top of apple slices with butter. Sprinkle apple slices the maple sugar. Place tart on a rimmed baking sheet.
8. Bake for 30 minutes. Reduce oven temperature to 350°F and cover top of tart with foil if apples are getting too brown. Bake for a further 15 minutes. Check the bottom crust to make sure it is deeply browned. If it is not, keep tart covered with foil and continue baking for a further 5-10 minutes.
9. While tart is baking, heat jam in microwave or small pot on the stove. Strain the jam through a fine sieve to remove any bits of fruit. While tart is still hot or warm, brush apple slices with melted jam.
10. Serve warm or at room temperature. Some ice cream or whipped cream would be a good idea. Tart is best served the day it is made.

