

Apple Rose Tart

Adapted from Julie Jones' recipe in The Soulful Baker.

You will need a tart pan with a removable bottom. Either a 9-inch round size or an 8x11-inch rectangular pan will work.

Pastry Dough:

325 grams all-purpose flour

113 grams icing sugar

¼ teaspoon kosher salt

170 grams unsalted butter, chilled and cut into ½ inch pieces

1 large egg, lightly beaten

2 Tablespoons milk

Almond Filling:

160 grams unsalted butter at room temperature

160 grams granulated sugar

¼ teaspoon kosher salt

3 large eggs, beaten

160 grams ground almonds

Apple Roses:

12 apples (Use a mix of any of these: Honeycrisp, Jazz, Jonagold, Fuji, Pink Lady)

3 lemons

1. **Make tart dough:** Using the paddle attachment on an electric mixer, on low speed, mix together flour, sugar, salt and butter for about 2 minutes, until it resembles a coarse meal. Add egg and milk and mix just until dough comes together.
2. Remove about ¼ of the dough and set aside to use for decorative pastry leaves. Flatten remaining dough into a 6x9 inch rectangle, wrap in wax paper or plastic wrap and freeze for about 15 minutes. Remove dough from freezer, dust both sides with flour and roll it out between 2 sheets of parchment paper into a 11x15 inch rectangle, if using a rectangular tart pan, about ⅛ inch thick. Or roll it into a 13-inch circle if using a 9-inch round pan. Chill the dough for 10 minutes in the freezer.
3. Remove the dough from the freezer. Let sit at room temperature for a few minutes until dough is pliable and does not crack when slightly bent. Peel off the parchment paper and gently press the dough into the tart pan, folding the excess dough over to form a double thickness rim. Set in the fridge while you prepare the almond filling.

4. **Make filling:** Place the butter and sugar in the bowl of a stand mixer, fitted with the paddle attachment. Cream butter , sugar and salt until completely combined and smooth. With the mixer running, add a little egg and a spoonful of ground almonds. Repeat this sequence until all the eggs and almonds have been added and the mixture is smooth. Set mixture aside while you prepare apples.
5. Preheat oven to 350°F.
6. Make apple roses: Fill a large microwave safe bowl with cold water and squeeze in the juice of half a lemon. Cut 4 apples in half vertically. Use a spoon or small melon baller to remove core. Cut each apple half vertically into slices about 1-mm thick. A mandolin is really the best tool to do this, but if you have a very sharp knife, it can be done by hand. Submerge the slices into the bowl with the lemon water.
7. Microwave bowl of apples on full power for 5 minutes. This will soften the flesh so that the slices can be shaped easily. Test a slice by bending and rolling it between your fingers – if it cracks, microwave for a further 60 seconds and test again. The apple slices need to be soft but still pliable. The time needed varies depending on your microwave and type of apples used. In my microwave, it took almost 9 minutes. It's best to test in 60 second increments after the initial 5 minutes.
8. Drain off the water, submerge in cold lemon water (using the juice of the other half of the lemon), and drain again.
9. Remove tart shell from fridge. Spread almond filling over the pastry, taking care not to fill the tart more than three-quarters full. You may have a bit of filling left over.
10. Lay 8 of the apple slices on a clean towel in a neat row, overlapping each slice as you do. Start to roll at one end of the row and gently manipulate them into a complete roll, to resemble a rose. Check my blog to see a video of this.
11. Place the apple rose on the almond filling, skin facing up, and spread out to get the effect of a petals blooming.
12. Repeat with the rest of the apples, preparing another batch of apple slices when needed. Continue until all of the almond filling has been covered with roses. You may not need all 12 apples. Gaps can be filled with single slices tightly rolled. Let your inner artist guide you!

13. Roll out reserved pastry and chill for a few minutes. Cut out decorations. [I used these leaf cutters.](#) Arrange leaves over tart in a decorative fashion. Brush decorations lightly with a bit of beaten egg.
14. Place tart on a baking sheet and place on middle rack of the oven. Check tart after 45 minutes. If the top is getting too dark, tent with foil. Continue baking for about an additional 15 minutes, until pastry is dark golden brown.
15. Remove from oven and leave the tart to cool before removing it from the tin.