

# French Apple Tart

**Season:** Winter

**Serves:** 36 tastes

**Recipe source:** David Herbert

<b>Equipment:</b> Chopping boards Small sharp knives 3 baking trays 23cm plate Apple corer Peelers Small mixing bowl Large mixing bowl Pastry brush Measuring cups Small spatula	<b>Ingredients:</b> 1/3 cup apricot jam 1-2 tablespoons hot water 3 sheets frozen puff pastry, thawed 6 apples 2 tablespoons sugar Large knob butter
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## What to do:

1. Preheat 3 ovens to 190 degrees Celsius, Baker's function. If you are making this at home, choose a function on your oven that uses the bottom element as this cooks the pastry from below and gives a crispy base.
2. Add jam to small mixing bowl along with 1-2 tablespoons hot water and stir until soft and spreadable.
3. Line baking trays with baking paper. Cut a 23cm circle out of each pastry sheet and place onto the baking trays. Brush half the jam mixture over the pastry, leaving a 2cm border all around.
4. Peel, core and halve the apples. Cut into thin slices (adult job).
5. Lay the slices in a circular pattern, slightly overlapping, leaving a 2cm pastry border around the edge. Sprinkle the apples with sugar, and dot with butter.
6. Bake on the second bottom shelf of the oven for 15-20 minutes, until the pastry crust is golden and risen.
7. Remove from the oven and using the pastry brush, glaze with the remaining jam (you may need to add a little more water to make the glaze a little runnier). Cut each tart into 12 portions.