



## APPLE TARTE NORMANDE

Layers of cinnamon-sugar dusted apples, and rich vanilla custard, in a buttery puff pastry crust.

**Yield:** 4 tarts

### INGREDIENTS

- 1 Each **RICH'S** PUFF PASTRY DGH SHEET (10 X15 ) (#40213)
- 3 Each Tart Apples
- 1/4 C Sugar
- 1/2 tsp. Cinnamon
- 1 1/3 C **RICH'S** Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- 4 tbsp. Brandy
- 3 tbsp. Unsalted Butter, Melted
- 1 oz Powdered Sugar



### DIRECTIONS

- 2 Remove puff pastry sheet from the freezer, and lay it out on a very lightly flour-dusted cutting board. Cover the pastry sheet with film wrap, and allow it to thaw for a few minutes, until it is soft enough to cut. Uncover the pastry sheet, and then using a sharp paring knife or wheel pastry cutter, cut the pastry into the shape / dimensions needed to fit your chosen tart pan(s).
- 3 Dock (punch holes into) the pastry numerous times with a fork, which will prevent it from rising more than necessary while baking. Brush both sides of each cut piece of pastry with the melted butter, and then gently lift the pastry into your baking pan. Place the pan in the oven, and bake for 10-12 minutes until slightly browned. Remove pastry and let it cool.
- 1 Preheat oven to 375°F.
- 4 Cut the apples into 1/8 -inch slices. Gently toss the apple slices with the cinnamon and sugar. Arrange the apple slices in the pastry crusts as desired. Return the apples and crusts to the oven for another 10-12 minutes, until the apples begin to brown. Remove from oven, and set aside.
- 5 Warm the Premium Custard Base on the stove, until it has become looser, and more "melted." Stir in the brandy. Spoon the custard into the crusts and over the apples. Return the tarts to the oven for 15-20 more minutes, until the custard mixture is set, and the tart is browned.
- 6 Remove the tarts from the oven, and then let them cool to room temperature. Dust the tarts with powdered sugar, and then serve.