

French Apple Tart with Custard Filling

Serves 12

This tart uses a soft dough that is pressed into a flan pan and baked to a golden brown. The filling is an egg custard and it is topped with a spiral of apple slices, basted with apricot preserves, and then broiled. People love the crust and it is a show-stopper when you bring it out at the end of a meal.



Ingredients

- 1 1/2 cups flour
- 14 Tbsp. sugar (divided)
- 1/2 tsp. salt
- 13 Tbsp. unsalted butter (divided)
- 4 eggs
- 1 pint of heavy cream
- 6 golden delicious apples
- 1 tsp. lemon juice
- 1 Tbsp. water
- 1/2 cup apricot preserves

Equipment

- 10" flan pan
- Pam baking spray
- Rimmed pizza pan (or pan large enough to accommodate flan pan)
- Two oven-safe bowls
- One large oven-safe pan to hold bowls and hot water
- Offset spatula (optional)
- Microwave oven
- Strainer
- Basting brush

French Apple Tart with Custard Filling:

☑	Description	Time (min)	
	Preheat oven to 350 degrees		
	Whisk 1 1/2 cup flour, 1/2 tsp. salt, 6 Tbsp. sugar together in a bowl	2	15
	Melt 12 Tbsp. butter in a small sauce pan	3	
	Add butter to flour mixture. Stir until dough forms	2	
	Spray flan pan with non-stick spray	1	
	Press 2/3 of dough into the bottom of the flan pan	2	
	Press remaining dough into fluted sides	2	
	Place the flan pan in a pizza pan to catch butter drippings and then place the pans in the oven	1	
	Bake crust until deep golden brown		
	Separate four egg yolks into a bowl. Reserve whites for other uses.	2	25
	Whisk 6 Tbsp. granulated sugar into egg yolks	2	
	In a sauce pan, heat 1 pint of heavy cream to a simmer	3	
	Pour a third of the cream into the yolks, stirring to prevent cooking the eggs	1	
	Pour remaining cream into the yolks and whisk together	2	
	Cover bowl with plastic, pressed into the surface and place in refrigerator	15	
	Remove crust from oven and place on cooling rack.	1	
	Lower oven temperature to 325.	1	
	Boil enough water (about a quart) to fill pan with custard bowls to about halfway up the side of the custard bowls	5	

☑	Description	Time (min)	
	Fill the bowls with the egg mixture	2	
	Place bowls in the deep pan	1	
	If the pan does not have handles, pull out a rack in the oven and place the pan on the rack	1	
	Pour boiling hot water in the pan halfway up the sides of the ramekins	1	
	Bake custard until a toothpick comes out clean		
	Carefully remove bowls of custard from oven and water and then allow to cool	10	
	Peel and core six apples. Cut apples into quarters lengthwise.	10	
	Cut each apple quarter into four slices the same size. Toss with 1 tsp. lemon juice and 2 Tbsp. sugar.	3	
	In a large skillet, melt 1 Tbsp. of butter. Add apple slices and 1 Tbsp. water	2	70
	Sauté apple slices until translucent and slightly pliable	5	
	Transfer apple slices to a rimmed baking pan. Spread into a single layer. Set aside to cool.	1	
	In a glass bowl, microwave 1/2 cup apricot preserves until fluid	1/2	
	Strain preserves into a small bowl. Set aside 4 Tbsp. liquid for basting. Discard solids	2	
	Select five thinnest slices of apple and set aside	1	
	Transfer custard to the baked pie crust. Spread evenly to about a 1/4 inch below the top edge of the crust.	3	
	Starting at the outside, arrange apples atop the filling in a spiral (see picture). Bend reserved apples in the center.	5	

☑	Description	Time (min)	
	Wipe out rimmed pizza pan	1	
	Reheat reserved preserves in microwave until liquid	1	
	Brush preserves on apples, avoiding the crust	2	
	Move oven rack to a top position that leaves enough room for the tart but allows visibility of the apples on top.	1	
	Turn on broiler	1	
	Place tart under broiler. Watch continuously and rotate once or twice for even browning	1-3	
	Let cool and then refrigerate.	90	
	Remove flan pan edge. Loosen from pan bottom with offset spatula. Slide onto serving dish	1	
		3 hr. 10 min.	

TO MAKE AHEAD: The baked crust, apple slices, and custard can be made up to 24 hours in advance. Apple slices should be refrigerated separately in an airtight container. Assemble tart with refrigerated apple slices and custard and bake as directed.