

# Apple tart



## Preparation:

Knead the flour, butter, salt, sugar, egg and water to a dough and form into a ball. Allow to stand 1 hour in the refrigerator.

Peel, cut and core the apples with the Westmark Apple Dream.

Cut the apple spirals through the middle for half slices of apple. Grease the baking pan with butter and flour. Roll out the dough thinly and form a small crust. Prick the dough several times with a fork. Cover with half slices of apple, brush with butter and sprinkle with vanilla sugar.

Bake 1 hour at 190° C.

Whisk creme fraiche, egg and sugar, spread them on the tart 10 minutes before the end of backing and let thicken.

Enjoy your meall!

We recommend the Westmark Silicone Basting and Pastry Brush for greasing and brushing.

Our kitchen  
chef Michele  
presented



## Ingredients for the dough:

- 300 g of flour
- 150 g of butter
- 1 pinch of salt
- 1 tablespoon of sugar
- 1 egg (medium size)
- 3 tablespoon of cold water

## Ingredients for the topping:

- 1 kg of sour apples
- some melted butter
- 2 packets of vanilla sugar 125 g of creme fraiche
- 1 egg (medium size)
- 2 tablespoons of sugar

