



Apple Rose Tart

Overview

Difficulty Medium
Servings 4
Preparation Time 45 mins
Cooking Time 40 mins

Ingredients

Ingredients Apple Filling

- 1 Apple
- 1/4 Lemon - Juiced
- 200g Water

Ingredients for Fish

- 1 Apple
- 1/4 Lemon
- 250ml Water
- 1 Piece Puff Pastry Dough
- 1 Tablespoon Butter
- Dusting Flour

Continue Next Page

Step 1.

Preparation for Apple Filling

Peel and cut an apple into cubes.

Heat up 200g of water in a pan then add lemon juice and apple cubes.

Boil water and simmer the apples till they turn tender.

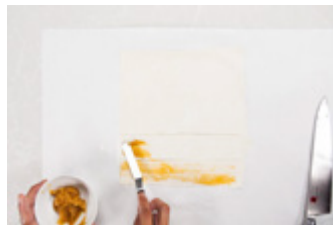
Blend the cooked apple till a puree texture is formed.



Step 2.

Preparation for Apple Tart

- Pre-heat the oven to 190°C.
- Cut an apple into thin slices.
- Add lemon juice to the water, then add apples in. Blanch apple slices for 2 minutes till the apples soften.
- Dust a pastry puff dough with flour, and roll it to a 1mm thickness.
- Cut the puff pastry dough into strips of 25cm by 5cm.
- Spread apple filling across the strips, and apple slices overlapping each other.
- Roll dough from left to right to form a rose.
- Brush the muffin tray with butter and fill it with rose-shaped tarts.
- Bake at 190°C for 20 minutes.



Guten Appetit



Product Used

Serie 8 - Induction Oven

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