

## *chapter fifteen*

# Pies, tarts, and fruit desserts

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esserts and pastries such as pies, tarts, strudel, and cobblers give the pastry chef or baker the opportunity to showcase the natural, vibrant flavors of fruits and nuts as well as the sweetness and texture of cheeses and dairy products used to make creams and custards. When creating desserts of this type, think of what spices and preparation techniques will enhance and complement the textures, shapes, and flavors of these ingredients.

# Rolling out dough and lining a pie or tart pan

- 1.** Dust the work surface very lightly to ensure that very little additional flour or sugar is incorporated into the dough and to avoid clumps of flour that can become imbedded and baked into the dough, thus preserving its delicate texture and crumb. Lightly dust the dough as well to prevent it from sticking to the rolling pin. Make sure the dough is chilled before rolling, because if the butter or other fat in the crust becomes too soft, the dough will be difficult to handle. If necessary, massage the chilled dough or work it with the rolling pin until it is a malleable consistency. Usually the dough is rolled out directly on a work surface that has been dusted lightly with flour. Bread flour is the best choice for dusting. Because it is lower in starch and has a slightly more granular texture than other types of flour, bread flour dusts a surface more evenly with less clumping. Occasionally confectioners' sugar is used for dusting the work surface, typically for doughs with a higher sugar content.
- 2.** Roll the dough from the center out. Lift and turn the dough as you roll so that you are rolling in all directions. This will keep the dough of even thickness and shape. Lifting and turning the dough will also help to keep it from sticking to the work surface and will reduce the amount of dusting necessary. To lift larger or more delicate pieces of dough, lay the dough over the rolling pin to keep it from tearing.
- 3.** Work quickly and carefully. Dough for pies and tarts should be rolled to a thickness of  $\frac{1}{8}$  in/ $\frac{3}{8}$  mm. Rolling the dough out slowly will allow the fat to become too soft and make it more likely to tear. Particularly delicate or tender doughs may have to be refrigerated intermittently during rolling to prevent that from occurring. This added step is often necessary when making a lattice top, which requires extra handling of the dough. If the



Rolling out dough into a round



Lining a pie pan with dough

dough tears while you are rolling it, simply patch the tear with a small scrap of dough and roll over it so that it becomes incorporated. If the dough is too thick, it may not bake through, and too much dough can overwhelm the flavors of the filling.

4. To transfer the rolled dough to the pie or tart pan, carefully roll it around the rolling pin, and then gently unroll over the pan. Gently press the dough into the pan, being careful not to tear or stretch the dough. Trim the edge of the dough so that it fits perfectly into the pan. Dock the bottom of the crust when necessary to prevent it from bubbling up. Docking is done by piercing the bottom of a crust in order to allow steam to escape during baking; the escape of steam through the holes in the crust helps to keep the dough flat and even.

## Topping pies and tarts

The treatment of the top of a pie or tart makes it more interesting and appealing. Typically, toppings of dough or crumb for pies and tarts are used with fruit fillings. Topping a pie or tart helps to prevent the filling from drying during baking by keeping in moisture. Too much moisture, however, can be a bad thing. To prevent excessive moisture buildup and/or retention, cut steam vents into the top of a double-crust pie to allow steam to escape during baking. This will also allow the top crust to develop a crisp, flaky texture.

Crumb toppings create less of a moisture barrier, allowing for the release of steam during baking, and therefore do not require vents. Crumb toppings are quick and easy and add a different flavor and texture than crusts made of pastry dough. A pastry top may completely cover the pie or tart or may be cut into strips and woven to create a lattice pattern. Pastry doughs may also be rolled and cut into shapes used to adorn the top or edges of a pie or tart. Crimping the edges of a pie is another way to add a decorative element, and for double-crust pies and tarts it also serves to seal in the filling and seal the top and bottom crusts together.



Finishing a tart or pie with crumb topping adds flavor as well as texture.



Crimping method one



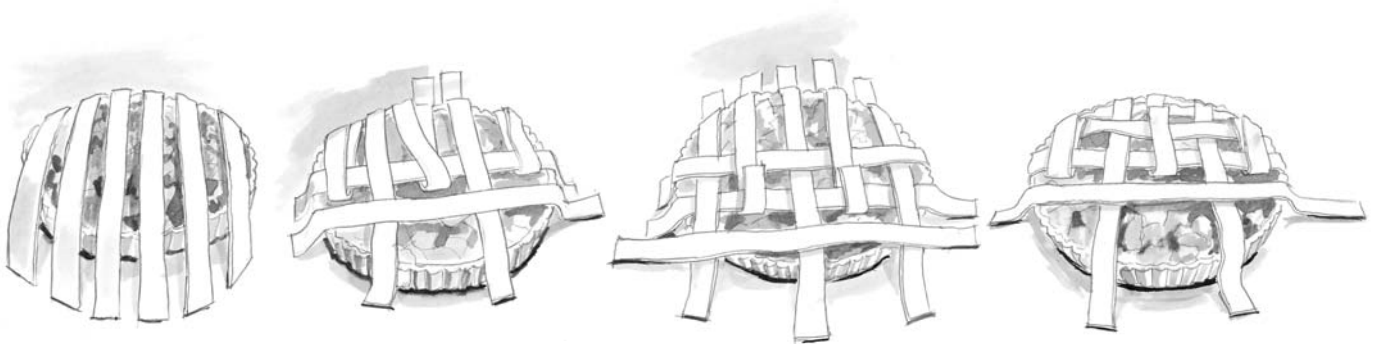
Crimping method two



LEFT: Lay the top crust over the filled pie, allowing the crust to overhang the sides.

RIGHT: Cut holes in the top of the pie after the edges have been crimped.

Many bakers and pastry chefs apply a wash to the top and edges of their pies and tarts to promote the development of a golden brown crust. The wash may be anything from milk or cream to egg wash. For additional sweetness and texture, add a sprinkling of coarse sugar after applying the wash. If you choose to use a wash, use a pastry brush to apply it in a thin, even coat. Some like to apply two coats before baking to promote better shine and browning; apply the first coat of the wash, allow it to dry for 3 to 5 minutes, and then apply the final coat.



FROM LEFT TO RIGHT: To weave a lattice top, place strips over the tart in one direction, leaving the same amount of space between each one.

Turn back every other strip to place the crosswise strips. The first crosswise strip is placed in the center of the tart.

Place the last crosswise strip near the edge on one side of the tart.

Turn the tart 180 degrees to finish placing the crosswise strips.



# Blind baking pie and tart shells

To blind bake means to bake an unfilled pie or tart shell partially or fully before adding the filling.

1. Line the dough with parchment paper and fill with pie weights, dry beans, or rice. The weights will prevent the bottom of the crust from bubbling up and the sides from collapsing or sliding down the sides of the pan during baking.
2. Place the pan in the preheated oven. The parchment and weights need only stay in the pan until the crust has baked long enough to set.
3. Once the crust has baked long enough so that it has set and will maintain its form (generally 10 to 12 minutes), remove the parchment and weights to allow for even browning.
4. Return the pan to the oven and bake the crust until the desired color is achieved. If the crust is to be baked again with a filling, bake it just until light golden brown. For a fully baked crust, bake to a deep golden brown, about 20 minutes. Pastry shells are partially prebaked when the time required to bake the filling will not be long enough to fully bake the crust. Shells are completely prebaked when they are to be filled with a filling that does not require further cooking or baking.
5. Brush prebaked pastry shells with a light coating of softened butter or melted chocolate and allow to set fully before filling. This will prevent moisture in the filling from seeping into the crust and making it soggy. Apply the thin coating to the shell using a pastry brush.
6. Place the shell in the refrigerator so that the butter or chocolate will harden, then fill the shell.



For blind baking, the shell is lined with parchment and weighted with dried beans or weights.

# Working with puff pastry

When working with puff pastry, keep it as cold as possible. Work in manageable batches, so that the dough won't sit at room temperature for too long. If the butter is allowed to soften, it will cause the layering to collapse and prevent the full rise of the dough.

Lightly dust the work surface with flour (preferably bread flour) to prevent the dough from sticking. Roll the dough from the center out in all directions, lifting and turning the dough as you work to prevent the gluten from being overworked in any one direction. Uneven rolling will cause the pastry to become misshapen during baking.

When using puff pastry to line a tart pan, it should be rolled very thin and docked well to inhibit excessive rising during baking. When blind baking puff pastry for items such as napoleons, it should be weighted down to prevent it from fully rising. If allowed to fully rise, it would be too flaky to cut into smaller portions or for building pastries.

Puff pastry is always baked at a relatively high temperature (400° to 425°F/204° to 218°C) to encourage the full rise. Lower temperatures would not create enough steam or set the structure of the pastry quickly enough, and it would either never rise or collapse.



Puff dough is docked before baking to prevent too high a rise.

# Working with fresh fruit

For the most flavor, choose fruit that is in season. The best way to select fruit is to taste it. When tasting is not possible, select fruit with the desired color, aroma, and firmness (see “Selecting and Handling Fresh Produce” in Chapter 2, page 26, for more information on fruit). Combine fruits and berries to create different and more complex flavor profiles and textures, for example, strawberry and rhubarb, or pears and cranberries. Using different varieties of the same fruit can also have the same effect, for example, Granny Smith and Golden Delicious apples. High-moisture fruits such as peaches and cherries generally benefit from precooking with a starch before assembling into a pie, while lower-moisture fruits such as apples and pears can simply be tossed with sugar, starch, and flavorings and placed directly into a shell for baking.

## Cutting and peeling fruit

Precise technique for cutting and peeling fruit is important for the uniformity and eye appeal of the final product.

### Cutting Citrus Suprêmes

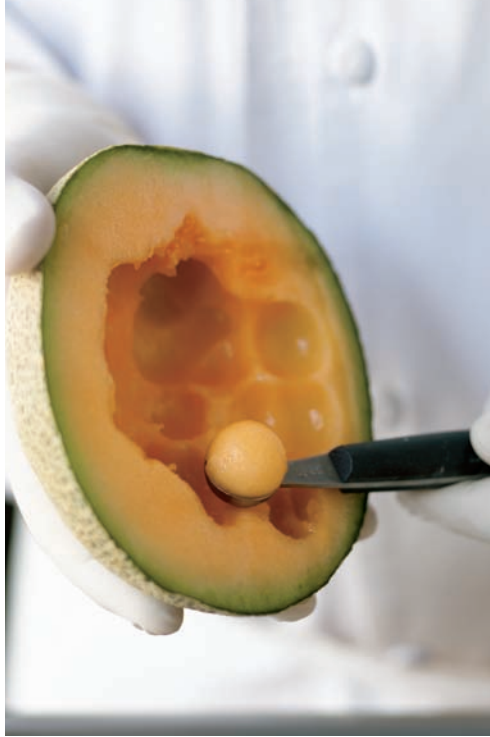
To cut citrus fruit into suprêmes (segments), slice off the top and bottom of the fruit, and slice the skin and white pith completely away. Then slice between the connective membranes on either side of each citrus segment to release it; twist the knife and use a scooping motion to cut out the suprême.



LEFT: Making citrus suprêmes

MIDDLE: Slicing a mango

RIGHT: Peeling a kiwi with a spoon



LEFT: Preparing melon balls

MIDDLE: Removing the core from pineapple slices with a cookie cutter

RIGHT: Coring a pear

### **Peeling and Slicing a Mango**

Cut off the flesh from the broad sides of the pit in two large sections, cutting as close to the pit as possible. Then cut the flesh from the two narrow sides, following the curve of the pit. Remove the skin. Cube or slice the flesh as desired.

### **Peeling a Kiwi**

To peel a kiwi, slice off one end of the fruit. Work the tip of a spoon down between the flesh and the skin and carefully slide it all the way around the fruit, then pop out the flesh. Cube or slice as desired.

### **Peeling and Seeding a Melon**

To peel and seed a melon, use a chef's knife to peel off the skin, following the natural curve of the melon. Cut the melon in half and scoop out the seeds and strings with a spoon. Cube or slice the melon as desired.

### **Cutting Melon Balls**

To use a melon baller or Parisian scoop to cut melon balls or ovals, halve the unpeeled melon and scoop out the seeds and strings. Scoop out the melon flesh, rotating the baller as you work to create spheres or ovals.

### **Peeling and Cutting a Pineapple**

To peel and cut a pineapple, use a chef's knife to cut off the top and bottom of the fruit. Moving the blade of the knife with the contours of the fruit, cut away the skin, being careful to remove the "eyes" without removing too much of the edible flesh. To dice or cube the pineapple, slice the fruit from the core in four sections, make the slices the desired width, and then dice or cube. To cut the pineapple into rings, lay the peeled fruit on its side and cut into slices of the desired thickness. Remove the core from each slice using a small round cutter.



### Pitting and Coring Fruit

To remove the pit from a stone fruit, cut around the circumference of the fruit, down to the pit, using the seam as a guide. Twist the two sections of the fruit in opposite directions to release the flesh from the seed.

To core apples and pears, either use a special coring tool or cut the fruit from the core in four segments. Then cube or slice as desired.

Peeled apples, pears, and other fruits that oxidize quickly when their flesh comes in contact with the air may be tossed in a small amount of lemon juice to prevent browning during preparation.

## Strudel

As versatile as pie, strudel can be savory or sweet, provided the filling is low in moisture.

Vent the top of the strudel to allow excess moisture to escape to prevent the filling and dough from becoming too soft. Strudel dough is stretched to create a paper-thin sheet. The high-gluten content of bread flour and a resting time after mixing allows this dough to be stretched paper thin. During assembly, strudel dough is brushed with butter and rolled up to encase a filling. This creates a flaky pastry with many layers, just as are created by the lamination of puff pastry or by the layering of phyllo dough.



Stretching strudel dough



Rolling filling up in strudel dough





Clockwise from top right: Apple Pie (page 520), Blueberry Pie (page 522), Pecan Pie (page 529), and Pumpkin Pie (page 525)

# Apple pie

MAKES 1 PIE (9 IN/23 CM)

Basic pie dough (page 222)	1 lb 4 oz	567 g
APPLE FILLING		
Sugar	5 oz	142 g
Tapioca starch	½ oz	14 g
Cornstarch or all-purpose flour	1 oz	28 g
Salt	½ tsp	2.50 g
Ground nutmeg	½ tsp	1 g
Ground cinnamon	½ tsp	1 g
Lemon juice	½ fl oz	15 mL
Butter, melted	1 oz	28 g
Golden Delicious apples, peeled, cored, and sliced ⅛ in/3 mm thick	1 lb 8 oz	680 g
Egg wash (page 892)	as needed	as needed

- 1 Divide the dough in half. Roll out one-half of the dough to ⅛ in/3 mm thick and line the pie pan. Reserve the other half, wrapped tightly, under refrigeration.
- 2 Combine the sugar, tapioca, cornstarch, salt, nutmeg, cinnamon, lemon juice, and melted butter and toss with the apples.
- 3 Fill the pie shell with the apple mixture. Brush the rim of the dough with egg wash.
- 4 Roll out the remaining dough to a thickness of ⅛ in/3 mm and place it over the filling. Crimp the edges to seal, then cut a few vents in the top of the pie.
- 5 Bake at 375°F/191°C until the filling is bubbling and the crust is a rich golden brown, about 45 minutes.
- 6 Serve warm, or cool to room temperature before serving.

**VARIATION** Other fresh fruit, such as peaches or nectarines, can be substituted for the apples.

# Cherry pie

MAKES 16 PIES (10 IN/25 CM EACH)

Basic pie dough (page 222)	20 lb	9.07 kg
CHERRY FILLING		
Cherry juice*	10 lb 8 oz	4.76 kg
Sugar	2 lb	907 g
Salt	½ oz	14 g
Clear gel starch	1 lb	454 g
Cherries,* thoroughly drained	18 lb	8.16 kg
Lemon juice	3 lemons	3 lemons
Butter	1 oz	28 g
Egg wash (page 892)	as needed	as needed
*Cherries and juice from #30 can, thawed and drained		

- 1 Divide the dough into 32 equal parts. Roll out 16 portions ⅛ in/3 mm thick and line the pie pans. Reserve the remaining dough, wrapped tightly, under refrigeration.
- 2 Combine 9 lb/4.08 kg of the cherry juice with the sugar and salt in a sauce pot over medium heat and bring the mixture to a boil.
- 3 Dissolve the clear gel in the remaining cherry juice and slowly add to the boiling mixture, stirring continuously.
- 4 Bring the cherry juice mixture back up to a boil and cook for 5 minutes, until the mixture becomes transparent. Remove from the heat.
- 5 Using a wooden spoon, gently fold in the cherries, lemon juice, and butter. Cool.
- 6 Scale 2 lb/907 g of the filling for each pie and fill to the top of the prepared crusts.
- 7 Roll out the remaining dough ⅛ in/3 cm thick and place it over the filling. Crimp the edges to seal. Brush the top of the dough with egg wash. Cut vents in the top crust of the pies.
- 8 Bake the pies at 420°F/216°C until the crust browns, about 45 minutes. Cool on racks before serving.

**NOTE** If the filling is not sweet enough, add more sugar.

# Blueberry pie

MAKES 2 PIES (10 IN/25 CM EACH)

Basic pie dough (page 222)	2 lb 8 oz	1.13 kg
BLUEBERRY FILLING		
Blueberry juice, drained from frozen berries	28 fl oz	840 mL
Sugar	7 oz	198 g
Salt	½ tsp	2.50 g
Clear gel starch	2¾ oz	78 g
Blueberries, drained, frozen	3 lb	1.36 kg
Lemon juice	1 fl oz	30 mL
Egg wash (page 892)	as needed	as needed

- 1 Divide the dough into 4 equal parts. Roll out 2 portions ⅛ in/3 mm thick and line the pie pans. Reserve the remaining dough, wrapped tightly, under refrigeration.
- 2 Bring 24 fl oz/720 mL of the blueberry juice, the sugar, and salt to a boil in a sauce pot.
- 3 Combine the remaining 4 fl oz/120 mL blueberry juice with the clear gel starch and mix until smooth.
- 4 Add the starch mixture to the boiling juice, stirring constantly with a wooden spoon. Bring the mixture to a second boil. Boil for 1 minute.
- 5 Add the blueberries and lemon juice; stir and cook for 1 minute, until the mixture thickens.
- 6 Remove the mixture from the heat and cool completely.
- 7 Roll out the remaining 2 portions of dough ⅛ in/3 mm thick. Cut into strips ½ in/1 cm wide. Weave a lattice over the top of the pie, leaving a ½-in/1-cm space between each strip (see page 514 for instructions on weaving a lattice top). Brush the lattice crust with egg wash.
- 8 Bake the pies at 420°F/216°C until the crust browns, about 45 minutes.

**NOTE** If there is not enough blueberry juice, make up the difference with water.



# Blueberry pie with fresh berries

**MAKES 1 PIE (10 IN/25 CM)**

<b>Basic pie dough (page 222)</b>	1 lb 8 oz	680 g
<b>BLUEBERRY FILLING</b>		
<b>Blueberries, fresh</b>	1 lb 8 oz	680 g
<b>Sugar</b>	8 oz	227 g
<b>Tapioca starch</b>	1½ oz	43 g

- 1** Divide the dough into two equal pieces. Roll out one piece  $\frac{1}{8}$  in/3 mm thick and line the pie pan. Reserve the remaining dough, wrapped tightly, under refrigeration.
- 2** Combine the blueberries, sugar, and tapioca.
- 3** Roll out the remaining dough  $\frac{1}{8}$  in/3 mm thick. Place the berry mixture into the lined pie pan and place the remaining rolled dough on top. Trim and crimp together the edges to seal. Make a few vents on top.
- 4** Bake the pie at 420°F/216°C until golden brown, about 45 minutes.

# Lemon meringue pie

MAKES 4 PIES (10 IN/25 CM EACH)

Basic pie dough (page 222)	2 lb 8 oz	1.13 kg
LEMON MERINGUE FILLING		
Water	64 fl oz	1.92 L
Sugar	2 lb	907 g
Salt	½ oz	14 g
Lemon juice	10 fl oz	300 mL
Lemon zest, grated	2 oz	57 g
Cornstarch	6 oz	170 g
Egg yolks	8 oz	227 g
Butter	4 oz	113 g
MERINGUE TOPPING		
Egg whites	14 oz	397 g
Granulated sugar	1 lb 12 oz	794 g
Confectioners' sugar	as needed	as needed

- 1 Divide the dough into 4 equal pieces, 10 oz/284 g each. Roll the dough out ⅛ in/3 mm thick and line the pie pans. Line the pie shells with parchment paper and fill with dry beans or pie weights. Bake the shells at 350°F/177°C until golden brown, about 30 minutes. Remove the weights. Cool completely.
- 2 Combine 48 fl oz/1.44 L water, 1 lb/454 g sugar, the salt, lemon juice, and zest in a sauce pot and bring to a boil.
- 3 Combine the remaining 1 lb/454 g of sugar and the cornstarch; thoroughly mix together.
- 4 Combine the egg yolks and the remaining 16 fl oz/480 mL of water. Add to the sugar-cornstarch mixture. Mix until thoroughly combined and reserve.
- 5 When the lemon juice mixture comes to a boil, temper the mixture into the egg yolk mixture. Put the combined mixtures back on the heat and return to a boil until the mixture thickens, about 2 minutes. Once thickened, remove from the heat immediately. Stir in the butter.
- 6 Scale 1 lb 10 oz/737 g of the pie filling into each of the 4 pie shells and let cool to room temperature.
- 7 To make the meringue topping, whip the egg whites in a clean bowl, gradually adding the sugar. Whip to stiff peaks.
- 8 Using a pastry bag with a #5 star tip or a palette knife, divide the meringue topping among the 4 pies and swirl into a decorative pattern. Dust with confectioners' sugar and bake at 425°F/218°C until the meringue is lightly browned, about 3 minutes. Serve.

# Pumpkin pie

MAKES 8 PIES (10 IN/25 CM EACH)

Basic pie dough (page 222)	5 lb	2.27 g
PUMPKIN FILLING		
Water	106 fl oz	3.20 L
Pumpkin, canned	6 lb 10 oz	3 kg
Sugar	2 lb 9 oz	1.16 kg
Nonfat dry milk	14 oz	397 g
Bread flour	7 oz	198 g
Salt	1½ oz	43 g
Ground ginger	⅓ oz	9 g
Ground nutmeg	⅓ oz	9 g
Ground cinnamon	⅓ oz	9 g
Eggs	2 lb 3 oz	992 g

- 1 Divide the pie dough into 8 equal pieces. Roll out each piece ⅛ in/3 mm thick and line the pie pans.
- 2 Combine the water and pumpkin in the mixer and mix on low speed with the whip attachment until just combined.
- 3 Sift together the sugar, dry milk, flour, salt, and spices. Gradually add to the pumpkin mixture, mixing on medium speed until just combined.
- 4 Add the eggs in 3 additions, mixing until fully incorporated after each addition and scraping down the bowl as needed.
- 5 Scale 2 lb 7 oz/1.11 kg of the filling into each pie shell. Bake at 420°F/216°C until the filling sets and the crust browns, about 45 minutes. Serve or store in the refrigerator.

# Vanilla cream pie

MAKES 1 PIE (9 IN/23 CM)

Basic pie dough (page 222)	10 oz	284 g
Milk	24 fl oz	720 mL
Sugar	6 oz	170 g
Vanilla beans, split and scraped	1 each	1 each
Cornstarch	2 oz	57 g
Eggs	3 oz	85 g
Egg yolks	2 oz	57 g
Butter	1 oz	28 g

**1** Roll out the dough  $\frac{1}{8}$  in/3 mm thick and line the pie pan. Line the pie shell with parchment paper and fill with dry beans or pie weights. Bake the pie shell at 350°F/177°C until very light golden brown, about 15 minutes. Remove the beans and parchment and continue cooking to a golden brown, about 5 minutes. Cool completely.

**2** Combine 18 fl oz/540 mL of the milk with 3 oz/85 g of the sugar in a saucepan. Add the vanilla bean seeds and pod. Bring the mixture to a boil, stirring to dissolve the sugar.

**3** Meanwhile, combine the remaining 3 oz/85 g sugar with the cornstarch, stirring together with a whisk. Add the remaining 6 fl oz/180 mL milk, the eggs, and egg yolks and whisk to blend.

**4** Temper the egg mixture by gradually adding one-third of the hot milk mixture, whisking constantly. Return the tempered egg mixture to the remaining milk mixture in the saucepan and cook, stirring constantly, just until it reaches a boil. Cook, stirring constantly, for an additional 2 minutes.

**5** Remove the pan from the heat and whisk in the butter. Strain through a fine-mesh sieve.

**6** Pour the hot filling into the prebaked pie shell. Cover the surface of the cream with plastic wrap placed directly against it to prevent a skin from forming. Cool to room temperature.

**7** Chill before serving.

**VARIATIONS BANANA CREAM PIE** Spread half of the filling into the pie shell. Cover with a layer of 8 oz/227 g sliced bananas, then top with the remaining filling.

**CHOCOLATE CREAM PIE** Add 3 oz/85 g melted bittersweet chocolate to the cream with the butter immediately after boiling.

**COCONUT CREAM PIE** Add 2 oz/57 g lightly toasted unsweetened coconut to the milk before heating it.



# Sweet potato pie

MAKES 1 PIE (9 IN/23 CM)

Basic pie dough (page 222)	10 oz	284 g
Sweet potatoes	8 oz	227 g
Milk	8 fl oz	240 mL
Eggs, lightly beaten	4 oz	113 g
Sugar	3½ oz	94 g
Butter, melted	1 oz	28 g
Ground cinnamon	1 tsp	2 g
Ground allspice	¼ tsp	0.50 g
Ground mace	¼ tsp	0.50 g
Salt	¼ tsp	1.25 g

- 1 Roll out the dough ⅛ in/3 mm thick and line the pie pan. Line the pie shell with parchment paper and fill with dry beans or pie weights. Bake the pie shell at 350°F/177°C until very light golden brown, about 15 minutes. Cool completely.
- 2 Peel the sweet potatoes and prick with a fork. Lightly oil them and place on a rack in a baking pan.
- 3 Bake the potatoes at 350°F/177°C until very tender, about 35 minutes. Cool.
- 4 Mash the sweet potatoes until completely smooth. Combine with the remaining ingredients, blending well. Pour into the prebaked pie shell.
- 5 Bake at 350°F/177°C until the filling is set, about 35 minutes. Cool completely, and then refrigerate until the filling is completely set before serving.

# Tarte tatin

MAKES 1 TART (9 IN/23 CM)

Granulated sugar	8 oz	227 g
Light brown sugar	4 oz	113 g
Ground cinnamon	½ tsp	1 g
Golden Delicious apples	6 each	6 each
Pâte brisée (page 222)	8 oz	227 g
Apple brandy	1 fl oz	30 mL

- 1 Butter a cake pan 9 in/23 cm in diameter and 2 in/5 cm deep.
- 2 Melt the granulated sugar in a heavy-bottomed pan, adding it in small increments and stirring after each addition until melted before adding more. Cook to a rich golden brown caramel.
- 3 Pour the caramel into the cake pan and cool completely.
- 4 Sprinkle the brown sugar on top of the caramel and dust with the cinnamon.
- 5 Peel, core, and halve the apples. Arrange them in a circular pattern, cut side down, to completely cover the bottom of the pan.
- 6 Roll out the pâte brisée ¼ in/6 mm thick and place it over the apples, slightly tucking it in around the edge of the pan.
- 7 Bake at 400°F/204°C until the crust is golden brown, about 45 minutes.
- 8 Invert the pan onto a rack set over a pan to drain the liquid.
- 9 Place the liquid in a pan and simmer over medium heat until it begins to thicken. Add the apple brandy and pour the mixture over the top of the tart just before serving.



Shingling apples atop caramel for a tarte tatin

# Pecan pie

MAKES 1 PIE (9 IN/23 CM)

Basic pie dough (page 222)	10 oz	284 g
Sugar	½ oz	14 g
Bread flour	½ oz	14 g
Dark corn syrup	10½ oz	298 g
Eggs, beaten	3½ oz	99 g
Vanilla extract	1 tsp	5 mL
Salt	½ tsp	2.50 g
Butter, melted	1 oz	28 g
Pecan halves, toasted	4 oz	113 g

- 1 Roll out the dough ⅛ in/3 mm thick and line the pie pan.
- 2 Combine the sugar and flour in a bowl and whisk together. Add the corn syrup and blend thoroughly. Add the eggs, vanilla, and salt and mix until incorporated. Stir in the melted butter.
- 3 Spread the pecans evenly in the pie shell and pour the corn syrup mixture on top.
- 4 Bake at 450°F/232°C until the crust begins to brown, about 15 minutes. Reduce the oven temperature to 325°F/163°C and bake until the filling is set, about 25 minutes longer. Cool completely before serving.

**VARIATIONS CHOCOLATE PECAN PIE** Add 6 oz/170 g chocolate chunks along with the pecans.

**PECAN CRANBERRY PIE** Add 5 oz/142 g fresh or frozen cranberries along with the pecans.

# Puff pastry apple tart

MAKES 1 TART (9 IN/23 CM)

Butter puff pastry dough (page 231)	10 oz	284 g
Apricot jam	2 oz	57 g
Apples, peeled, cored, and finely chopped	1 each	1 each
Apples, peeled, cored, and sliced	4 each	4 each
Sugar	2 oz	57 g
Apricot glaze (page 426), warm	1 oz	28 g

- 1 Roll out the puff pastry  $\frac{1}{4}$  in/6 mm thick. Cut a 10-in/25-cm circle from the dough.
- 2 Place the round of dough on a sheet pan lined with parchment paper. Spread a thin layer of apricot jam over the circle of dough, leaving a  $\frac{1}{2}$ -in/1-cm border of dough around the entire tart. Spread the chopped apple over the jam. Arrange the sliced apples on top of the chopped apple in a fanned spiral, starting from the center and working out to the edges. Sprinkle the sugar on top of the apples.
- 3 Bake at 400°F/204°C until golden brown, about 20 minutes.
- 4 Using a pastry brush, glaze the tart with the apricot glaze. Serve warm or completely cooled.

# Strawberry rhubarb tart

MAKES 1 TART (9 IN/23 CM)

Sugar	6 oz	170 g
Cornstarch	1¼ oz	35 g
Ground cinnamon	½ tsp	1 g
Ground cloves	pinch	pinch
Rhubarb (fresh or frozen), cut into 1-in/2-cm pieces	8 oz	227 g
Strawberries (fresh or frozen)	8 oz	227 g
Lemon juice	1 fl oz	30 mL
Pâte brisée (page 222)	1 lb 8 oz	680 g

- 1 Combine the sugar, cornstarch, cinnamon, and cloves. Toss together with the rhubarb, strawberries, and lemon juice.



- 2 Divide the pâte brisée in half. Roll out one piece  $\frac{1}{8}$  in/3 mm thick and line the tart pan. Spoon the filling into the tart shell.
- 3 Roll out the remaining dough  $\frac{1}{8}$  in/3 mm thick. Cut it into strips  $\frac{1}{2}$  in/1 cm wide. Weave a lattice over the top of the tart, leaving a  $\frac{1}{2}$ -in/1-cm space between each strip (see page 514 for instructions on weaving a lattice top).
- 4 Bake at 450°F/232°C for 10 minutes. Reduce the temperature to 350°F/177°C and bake until the crust is golden brown, about 30 minutes more. Serve warm or completely cooled.

## Rustic peach tart

**MAKES 1 TART (9 IN/23 CM)**

<b>Blitz puff pastry (page 233)</b>	10 oz	284 g
<b>Peaches, peeled, pitted, and cut into <math>\frac{1}{4}</math>-in/6-mm slices</b>	1 lb	454 g
<b>Ground nutmeg</b>	$\frac{1}{4}$ tsp	0.50 g
<b>Granulated sugar</b>	2 oz	57 g
<b>Egg wash (page 892)</b>	as needed	as needed
<b>Cake crumbs, fresh</b>	1½ oz	43 g
<b>Almonds, slivered (optional)</b>	1½ oz	43 g
<b>Coarse sugar</b>	2 oz	57 g

- 1 Roll out the puff pastry  $\frac{1}{8}$  in/3 mm thick. Cut a 10-in/25-cm circle from the dough and place it on a parchment-lined sheet pan.
- 2 Toss the peaches with the nutmeg and sugar.
- 3 Brush the outside 1-in/3-cm perimeter of the puff pastry circle lightly with egg wash. Sprinkle the cake crumbs on top of the pastry, leaving a 2-in/5-cm border. Mound the peaches on top of the cake crumbs. Sprinkle the almonds on top of the fruit, if using.
- 4 Fold the edges of the puff pastry over the fruit, pleating the dough as necessary. Brush the pleated edge of the pastry lightly with egg wash and sprinkle with the coarse sugar.
- 5 Bake at 400°F/204°C until golden brown, about 1 hour. Cool on a wire rack. Serve warm or cold.

**VARIATION** Substitute apples, pears, or pitted sour cherries or apricots for the peaches.

# Florida sunshine tart

MAKES 1 TART (9 IN/23 CM)

Butter puff pastry dough (page 231)	10 oz	284 g
Egg wash (page 892)	as needed	as needed
Classic caramel sauce (page 452)	4 oz	113 g
Pastry cream (page 370)	6 oz	170 g
Oranges, peeled	8 each	8 each
Apricot glaze (page 426), warm	2 oz	57 g

- 1 Roll out the puff pastry  $\frac{1}{4}$  in/6 mm thick. Cut a 10-in/25-cm circle from the pastry. Cut a 9-in/23-cm circle from the center of the circle, creating a ring  $\frac{1}{2}$  in/1 cm wide.
- 2 Brush the puff pastry circle with egg wash. Cut the puff pastry ring to open it and place it on top of the circle to create a border around its edge. Cut off any excess so the ends of the border ring do not overlap. Brush the top of the ring with egg wash. Dock the bottom of the circle and place on a parchment-lined sheet pan.
- 3 Bake at 350°F/177°C until lightly browned, 15 to 20 minutes. Reduce the oven temperature to 300°F/149°C and bake until the shell is dry and golden brown, about 10 minutes longer.
- 4 Pour the caramel sauce into the shell while it is still warm and spread it evenly. Allow the caramel to cool completely and chill.
- 5 Using a pastry bag fitted with a #5 plain tip, pipe the pastry cream into the bottom of the shell in concentric circles.
- 6 Cut the oranges into suprêmes. Arrange the segments in a spiral in the shell, overlapping the segments and completely covering the pastry cream.
- 7 Brush the oranges with a thin layer of apricot glaze. Refrigerate until ready to serve.

# Lemon fantasy tart

MAKES 1 TART (9 IN/23 CM)

1-2-3 cookie dough (page 223)	10 oz	284 g
Eggs	8 oz	227 g
Sugar	6 $\frac{3}{4}$ oz	191 g
Heavy cream	5 fl oz	150 mL
Lemon zest, grated	1 tsp	3 g
Lemon juice	4 fl oz	120 mL

- 1 Roll out the dough  $\frac{1}{8}$  in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 325°F/163°C until very light golden brown, 10 to 12 minutes. Cool completely.
- 2 Whisk together the eggs and sugar.
- 3 Whip the cream to soft peaks.
- 4 Add the lemon zest and juice to the egg mixture. Fold in the whipped cream.
- 5 Pour the filling into the tart shell. Bake at 350°F/177°C until just set, about 45 minutes.
- 6 Cool completely. Chill for several hours or until fully set.

## Raspberry mascarpone tart

**MAKES 1 TART (9 IN/23 CM)**

<b>1-2-3 cookie dough (page 223)</b>	10 oz	284 g
<b>Mascarpone</b>	4 oz	113 g
<b>Honey</b>	2 oz	57 g
<b>Vanilla extract</b>	1 tsp	5 mL
<b>Lemon juice</b>	2 fl oz	60 mL
<b>Heavy cream</b>	6 fl oz	180 mL
<b>Raspberries</b>	8 oz	227 g
<b>Apricot glaze (page 426), warm</b>	2 oz	57 g

- 1 Roll out the dough  $\frac{1}{8}$  in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 350°F/177°C until very light golden brown, about 15 minutes. Remove the beans and parchment and continue cooking to a golden brown, about 5 minutes. Cool completely.
- 2 Mix the mascarpone, honey, vanilla, and lemon juice until well blended.
- 3 Whip the cream to soft peaks. Fold the whipped cream into the mascarpone mixture.
- 4 Pour the filling into the cooled tart shell and spread it evenly. Arrange the raspberries on top of the tart. Brush the berries with the warm glaze. Refrigerate until ready to serve.

# Cheese tart

**MAKES 1 TART (9 IN/23 CM)**

<b>1-2-3 cookie dough (page 223)</b>	10 oz	284 g
<b>Cream cheese</b>	2 oz	57 g
<b>Sugar</b>	2⅔ oz	75 g
<b>Eggs</b>	6 oz	170 g
<b>Heavy cream</b>	4 fl oz	120 mL
<b>Orange zest, grated</b>	1 tbsp	9 g
<b>Raspberries (fresh or frozen)</b>	8 oz	227 g

- 1** Roll out the dough ⅛ in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dried beans or pie weights. Bake at 350°F/177°C until very light golden brown, about 15 minutes. Cool completely.
- 2** Combine the cream cheese and sugar in the mixer and mix on medium speed with the paddle attachment until smooth. Gradually add the eggs, mixing until fully incorporated after each addition and scraping down the sides of the bowl periodically. Add the cream and orange zest and blend well.
- 3** Place the raspberries in the tart shell so they cover the bottom evenly. Pour the filling over the raspberries and spread it evenly.
- 4** Set the tart pan on a sheet pan and bake at 350°F/177°C until a knife blade inserted in the center comes out clean, 40 to 45 minutes. If the pastry begins to overbrown, cover the edges of the dough with strips of aluminum foil or pie shields. Remove the tart from the oven and cool on a wire rack. Let the tart rest at least 20 minutes before cutting into pieces. Serve hot, warm, or at room temperature.



# Lemon mousse tart

MAKES 1 TART (9 IN/23 CM)

Rich short dough (page 224)	10 oz	284 g
Gelatin, granulated	2 tsp	10 g
Water	1 fl oz	30 mL
Heavy cream	8 fl oz	240 mL
Half-and-half	4 fl oz	120 mL
Sugar	3 oz	85 g
Egg yolks	2 oz	57 g
Vanilla extract	1 tsp	5 mL
Lemon juice	1 fl oz	30 mL

- 1 Roll out the dough  $\frac{1}{8}$  in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake at 350°F/177°C until very light golden brown, about 15 minutes. Remove the beans and parchment and continue cooking to a golden brown, about 5 minutes. Cool completely.
- 2 Bloom the gelatin in the water.
- 3 Whip the cream to soft peaks. Cover and reserve under refrigeration.
- 4 Combine the half-and-half and 1½ oz/43 g of the sugar in a saucepan and bring to a simmer over medium heat, stirring to dissolve the sugar.
- 5 Blend the egg yolks with the remaining 1½ oz/43 g sugar to make the liaison. Temper by gradually adding about one-third of the hot half-and-half, whisking constantly. Return the tempered egg mixture to the hot half-and-half in the saucepan and cook, stirring gently, until the custard thickens enough to coat the back of a spoon. Strain.
- 6 Add the bloomed gelatin to the warm custard, blending well. Allow the mixture to cool slightly, then blend in the vanilla and lemon juice.
- 7 Gently blend one-third of the lemon custard mixture into the reserved whipped cream. Fold the cream into the remaining lemon mixture.
- 8 Pour into the prepared tart shell and spread evenly.
- 9 Refrigerate for 1 hour before serving.

# Almond and pine nut tart

MAKES 1 TART (9 IN/23 CM)

1-2-3 cookie dough (page 223)	10 oz	284 g
Almond paste	6 oz	170 g
Sugar	2½ oz	71 g
Eggs	3 each	3 each
Vanilla extract	1 tsp	5 mL
All-purpose flour	1½ oz	43 g
Pine nuts	2 oz	57 g
Confectioners' sugar	as needed	as needed

- 1 Roll out the dough ⅛ in/3 mm thick and line the tart pan.
- 2 Combine the almond paste, sugar, and one-third of the eggs, blending until smooth. Add the remaining eggs one at a time, mixing until fully incorporated after each addition. Blend in the vanilla. Add the flour and mix until incorporated.
- 3 Pour the filling into the tart shell. Scatter the pine nuts over the top.
- 4 Bake at 350°F/177°C until the filling is set, about 35 minutes. Cool completely.
- 5 To serve, remove from the tart pan and dust with confectioners' sugar.

# Caramel orange tart

MAKES 1 TART (9 IN/23 CM)

1-2-3 cookie dough (page 223)	10 oz	284 g
Heavy cream	10 fl oz	300 mL
Vanilla beans, seeds only	½ each	½ each
Orange juice	8 fl oz	240 mL
Sugar	3½ oz	99 g
Egg yolks, beaten	4 oz	113 g

- 1 Roll out the dough ⅛ in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 350°F/177°C until very light golden brown, about 15 minutes. Cool completely.
- 2 Pour the cream into a saucepan. Add the vanilla seeds and bring to a simmer. Remove from the heat, cover, and allow to steep for 15 minutes.

- 3 Combine the orange juice and sugar in a small saucepan over high heat and stir constantly until the mixture comes to a boil to ensure all the sugar is melted. Once it has come to a boil, stop stirring. Using a pastry brush, wash down the sides of the pan with cool water to prevent crystals from forming. Repeat as often as necessary to keep the sides of the pan clean until the sugar has reached a rich golden brown. Slowly add the cream, stirring until fully incorporated. Cool.
- 4 Blend the egg yolks into the caramel mixture.
- 5 Fill the tart shell with the caramel custard. Bake at 325°F/163°C until the filling is set, about 40 minutes.
- 6 Cool completely before serving.

## Zesty lime tart

**MAKES 1 TART (9 IN/23 CM)**

<b>1-2-3 cookie dough (page 223)</b>	10 oz	284 g
<b>Butter</b>	5½ oz	156 g
<b>Sugar</b>	4½ oz	128 g
<b>Lime zest, grated</b>	¾ oz	21 g
<b>Lime juice</b>	4½ fl oz	135 mL
<b>Egg yolks</b>	2 oz	57 g
<b>Candied lime peel (see Note, page 796)</b>	2 oz	57 g

- 1 Roll out the dough ⅛ in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 350°F/177°C until very light golden brown, about 15 minutes. Remove the beans and parchment and continue cooking to a golden brown, about 5 minutes. Cool completely.
- 2 Combine the butter, 2¼ oz/64 g of the sugar, the lime zest, and juice in a saucepan and bring to a boil, stirring frequently to dissolve the sugar.
- 3 Blend the egg yolks with the remaining 2¼ oz/64 g sugar to make the liaison. Temper by gradually adding about one-third of the hot mixture, whisking constantly. Return to the saucepan and cook until thickened enough to evenly coat a spoon.
- 4 Strain the mixture into the tart shell. Chill thoroughly.
- 5 To serve, garnish with the candied lime peel.

# Apple custard tart

MAKES 1 TART (9 IN/23 CM)

1-2-3 cookie dough (page 223)	10 oz	284 g
Apricot jam	2⅔ oz	75 g
Apples, peeled, cored, and cut into ¼-in/6-mm slices	3 each	3 each
Butter, melted	1 oz	28 g
Cinnamon sugar (page 897)	1 tsp	4 g
Eggs	6 oz	170 g
Sugar	4 oz	113 g
Sour cream	8 oz	227 g
Milk	6 fl oz	180 mL
Vanilla extract	½ tsp	2.50 mL
Apricot glaze (page 426), warm	5 oz	142 g
Sliced almonds, toasted and coarsely chopped	1 oz	28 g

- 1 Roll out the dough ⅛ in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 350°F/177°C until very light golden brown, about 15 minutes. Cool completely.
- 2 Spread the apricot jam over the bottom of the tart shell. Arrange the sliced apples in concentric circles on top of the jam. Using a pastry brush, brush the melted butter over the apples. Sprinkle with the cinnamon sugar.
- 3 Bake at 375°F/191°C until the apples are tender and the crust is golden brown, about 40 minutes.
- 4 Whisk together the eggs, sugar, sour cream, milk, and vanilla. Remove the tart from the oven and pour the sour cream mixture over the cooked apples, filling the tart shell to the top.
- 5 Reduce the oven temperature to 300°F/149°C and bake until the custard is set, about 35 minutes longer. Cool to room temperature.
- 6 Brush the top of the tart with the apricot glaze. Press the almonds around the edge of the tart.

# Custard fruit tart

MAKES 1 TART (9 IN/23 CM)

Basic pie dough (page 222)	10 oz	284 g
Apricot jam	3 oz	85 g
Fresh fruit, sliced, peeled, and cored as necessary	1 lb	454 g
Egg yolks	7 oz	198 g
Sugar	4 oz	113 g
Heavy cream	16 fl oz	480 mL
Vanilla beans, seeds only	1 each	1 each
Lemon or orange zest	1 each	1 each
Apricot glaze (page 426), warm	as needed	as needed
Sliced almonds, finely chopped	1 oz	28 g

- 1 Roll the dough out  $\frac{1}{8}$  in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 350°F/177°C until very light and golden brown, about 15 minutes. Cool completely.
- 2 Spread the apricot jam over the bottom of the tart shell. Arrange the sliced fruit in concentric circles on top of the jam.
- 3 Bake at 375°F/191°C until the fruit is tender and the crust is golden brown, about 30 minutes.
- 4 Whisk together the egg yolks and 2 oz/57 g of the sugar to make the liason. In a saucepan, bring the cream, the remaining sugar, the vanilla seeds, and lemon zest to a boil. Temper by gradually adding about one-third of the hot cream mixture to the yolks, whisking constantly, and then add the remaining hot cream mixture. Strain.
- 5 Pour the custard base slowly over the fruit.
- 6 Bake at 325°F/163°C just until the custard is set, approximately 20 minutes. Cool completely before removing the tart pan.
- 7 Brush the surface and sides of the tart with the apricot glaze. Press the almonds around the edge of the tart.



# Apple almond tart

MAKES 1 TART (9 IN/23 CM)

Pâte Brisée (page 222)	10 oz	283 g
Frangipane for filling (page 896)	12 oz	340 g
Pastry cream (page 370)	8 oz	227 g
Apples, peeled, cored, and cut into ¼-in/6-mm slices	3 each	3 each
Cinnamon sugar (page 897)	2 oz	57 g
Apricot glaze (page 426), warm	3 oz	85 g
Sliced almonds, toasted and coarsely chopped	2 oz	57 g

- 1 Roll out the pâte brisée ⅛ in/3 mm thick and line the tart pan.
- 2 Combine the frangipane and pastry cream in the mixer and mix on medium speed with the paddle attachment, scraping down the bowl periodically, until well blended, about 3 minutes.
- 3 Pour the mixture into the tart shell and spread evenly.
- 4 Arrange the sliced apples on top of the pastry cream mixture in a fanned spiral, working from the center out. Sprinkle the apples with the cinnamon sugar.
- 5 Bake at 375°F/191°C until the filling is golden brown, about 40 minutes.
- 6 Using a pastry brush, brush the tart with the apricot glaze. Sprinkle the toasted almonds around the edge of the tart.

**VARIATION** This tart can also be made with plums, peaches, apricots, nectarines, or other sliced fruit of choice.

# Chocolate macadamia nut tart

MAKES 1 TART (9 IN/23 CM)

Chocolate short dough (page 224)	12 oz	340 g
Bittersweet chocolate, finely chopped	2 oz	57 g
Heavy cream	3 fl oz	90 mL
Instant espresso powder	1 tsp	3 g
Sugar	4 oz	113 g
Heavy cream, hot	4 fl oz	120 mL
Butter	1 oz	28 g
Macadamia nuts, lightly toasted	2 oz	57 g

- 1 Roll out the dough  $\frac{1}{8}$  in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 350°F/177°C until very light golden brown, about 15 minutes. Remove the beans and parchment and continue cooking to a golden brown, about 5 minutes. Cool completely.
- 2 Place the chocolate in a bowl. Bring the cream to a simmer, add the espresso, and stir until dissolved. Pour the cream over the chocolate, allow to stand for 5 minutes, and stir until melted and smooth. Cool.
- 3 Heat a heavy-bottomed pan. Add the sugar in small increments, stirring after each addition and making sure all the sugar is melted before adding more. Cook to a rich golden brown.
- 4 Remove the pan from the heat. Slowly stir in the hot cream, then stir in the butter. Cool slightly.
- 5 Pour approximately 2 oz/57 g of the caramel into the tart shell and spread it evenly over the bottom. Scatter half the macadamia nuts evenly over the caramel. Pour the ganache over the nuts and spread it evenly.
- 6 Freeze the tart for 1 hour.
- 7 Pour the remaining caramel onto the center of the tart and spread it evenly over the ganache. Arrange the remaining macadamia nuts on top of the tart. Refrigerate until fully chilled.

# Belgian chocolate rice tart

MAKES 1 TART (9 IN/23 CM)

<b>Pâte brisée (page 222)</b>	10 oz	284 g
<b>Basmati rice</b>	3½ oz	99 g
<b>Water</b>	6 fl oz	180 mL
<b>Milk</b>	4 fl oz	120 mL
<b>Butter</b>	2 oz	57 g
<b>Sugar</b>	3½ oz	99 g
<b>Dark chocolate, finely chopped</b>	5⅔ oz	160 g
<b>Egg yolks</b>	5⅔ oz	160 g
<b>Heavy cream</b>	2⅔ fl oz	80 mL
<b>Cocoa powder</b>	as needed	as needed
<b>Chantilly cream (page 420)</b>	as needed	as needed

- 1 Roll out the pâte brisée ⅛ in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the shell at 350°F/177°C until very light golden brown, about 15 minutes. Cool completely.
- 2 Meanwhile, combine the rice and water in a saucepan and bring to a boil. Cover and simmer until the rice is tender, about 30 minutes. Remove from the heat.
- 3 Combine the milk, butter, and sugar in a saucepan and bring to a boil. Remove from the heat. Blend in the rice and chocolate and cool until just warm.
- 4 Add the egg yolks and cream to the rice mixture, blending well.
- 5 Pour the mixture into the tart shell and spread it evenly.
- 6 Bake at 375°F/191°C until the custard has set, about 15 minutes. Cool completely and then refrigerate until chilled.
- 7 Just before serving, dust the tart lightly with cocoa powder and garnish with Chantilly cream.

# Walnut tart

MAKES 1 TART (9 IN/23 CM)

<b>1-2-3 cookie dough (page 223)</b>	10 oz	284 g
<b>Walnuts</b>	7 oz	198 g
<b>Eggs</b>	6 oz	170 g
<b>Maple syrup</b>	5 oz	142 g
<b>Granulated sugar</b>	4 oz	113 g
<b>Butter, melted</b>	1 oz	28 g
<b>Brandy</b>	1 fl oz	30 mL
<b>Confectioners' sugar, for dusting</b>	as needed	as needed

- 1** Roll out the dough  $\frac{1}{8}$  in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 350°F/177°C until very light golden brown, about 15 minutes. Cool completely.
- 2** Spread the walnuts evenly in the tart shell.
- 3** Combine the eggs, maple syrup, sugar, butter, and brandy, blending well. Pour into the tart shell.
- 4** Bake at 350°F/177°C until the filling is set, about 35 minutes. Cool completely.
- 5** Just before serving, dust lightly with confectioners' sugar.

# Cranberry pecan tart

MAKES 1 TART (9 IN/23 CM)

1-2-3 cookie dough (page 223)	12 oz	340 g
Butter	4½ oz	128 g
Light corn syrup	10 oz	284 g
Light brown sugar	6 oz	170 g
Eggs	5 oz	142 g
Vanilla extract	1½ tsp	7.50 mL
Cranberries	2 oz	57 g
Pecans, chopped	4 oz	113 g
Pecan halves	10 oz	284 g

- 1 Roll out the dough ⅛ in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 350°F/177°C until very light golden brown, about 15 minutes. Cool completely.
- 2 Combine the butter, corn syrup, and sugar in a saucepan and heat, stirring, until the sugar has dissolved. Remove from the heat.
- 3 Whip the eggs in the mixer on medium speed with the whip attachment until pale in color and light in texture, about 5 minutes. Blend in the sugar mixture. Blend in the vanilla.
- 4 Spread the cranberries and chopped pecans evenly in the tart shell. Pour the filling evenly over them. Arrange the pecan halves on top of the filling in concentric circles.
- 5 Bake at 350°F/177°C until the filling is set, about 40 minutes. Cool completely and serve, or refrigerate until fully chilled and then serve.

# Apricot clafoutis tart

MAKES 1 TART (9 IN/23 CM)

1-2-3 cookie dough (page 223)	10 oz	284 g
Apricots, halved	6 each	6 each
Cake flour	1¼ oz	35 g
Granulated sugar	1¾ oz	50 g
Butter, melted	1¾ oz	50 g
Milk	6 fl oz	180 mL
Heavy cream	6 fl oz	180 mL
Crème fraîche	½ oz	14 g
Egg yolks	1 each	1 each
Confectioners' sugar, for dusting	as needed	as needed

- 1 Roll out the dough ⅛ in/3 mm thick and line the tart pan. Line the tart shell with parchment paper and fill with dry beans or pie weights. Bake the tart shell at 350°F/177°C until very light golden brown, about 15 minutes. Cool completely.
- 2 Arrange the apricot halves in the tart shell in concentric circles with the cut sides down.
- 3 Whisk together the flour and sugar. Blend in the butter, milk, cream, and crème fraîche. Blend in the egg yolk.
- 4 Pour the filling over the apricots.
- 5 Bake at 350°F/177°C until the filling is set, about 45 minutes.
- 6 Lightly dust with confectioners' sugar. Serve warm.



# Clafoutis

**MAKES 10 SERVINGS (4 FL OZ/120 ML EACH)**

<b>Milk</b>	12 fl oz	360 mL
<b>Granulated sugar</b>	4 oz	113 g
<b>Salt</b>	pinch	pinch
<b>Vanilla beans, split and scraped</b>	½ each	½ each
<b>Eggs</b>	3 each	3 each
<b>All-purpose flour</b>	1½ oz	43 g
<b>Tart cherries, pitted</b>	12 oz	340 g
<b>Confectioners' sugar, for dusting</b>	as needed	as needed

- 1** Coat 10 ramekins (4 fl oz/120 mL each) with a thin film of butter and dust them lightly with granulated sugar.
- 2** Combine the milk, 2 oz/57 g of the sugar, the salt, and the vanilla bean pod and seeds in a saucepan and bring to boil, stirring to dissolve the sugar.
- 3** Blend the eggs with the flour and the remaining 2 oz/57 g sugar to make the liaison. Temper by gradually adding about one-third of the hot milk, whisking constantly, and then add the remaining hot milk. Strain.
- 4** Divide the cherries equally among the prepared ramekins. Divide the custard mixture among the ramekins, pouring it over the cherries.
- 5** Bake in a hot water bath at 350°F/177°C until the custard is set, about 20 minutes.
- 6** Lightly dust with confectioners' sugar. Serve warm.

# Spiced apple and dried fig cobblers

MAKES 20 COBBLERS (12 FL OZ/360 ML EACH)

Granny Smith apples	15 each	15 each
Light brown sugar	8 oz	227 g
Ground cinnamon	1¼ tsp	2.50 g
Ground nutmeg	½ tsp	1 g
Port, tawny	14 fl oz	420 mL
Red wine	14 fl oz	420 mL
Water	14 fl oz	420 mL
Granulated sugar	10 oz	284 g
Lemon juice	1 fl oz	30 mL
Oranges, cut into sixths (with peel)	2 each	2 each
Cinnamon sticks	2 each	2 each
Cloves	3 each	3 each
Black peppercorns, cracked	1 tbsp	8.50 g
Star anise, cracked	1 each	1 each
Dried figs, stem ends removed	1 lb 10 oz	737 g
Basic pie dough (page 222)	1 lb 6 oz	624 g
Egg wash (page 892)	as needed	as needed

- 1 Peel and core the apples. Cut into slices ¼ in/6 mm thick and toss with the brown sugar, cinnamon, and nutmeg.
- 2 Combine the port, red wine, water, granulated sugar, lemon juice, oranges, cinnamon sticks, cloves, peppercorns, and star anise in a pot and simmer gently for 20 minutes.
- 3 Strain the liquid into another pot. Add the figs and simmer until the figs are tender, about 20 minutes. Drain. (The liquid can be reserved for poaching other fruit.)
- 4 Cut the figs into quarters. Combine the figs with the apples.
- 5 Divide the filling evenly among 20 ramekins (12 fl oz/360 mL each).
- 6 Roll out the pie dough ¼ in/6 mm thick. Cut into 20 rounds big enough to cover the tops of the ramekins, approximately 4 in/10 cm in diameter.
- 7 Top the filled ramekins with the dough rounds. Lightly brush with egg wash.
- 8 Bake at 325°F/163°C until the tops are golden brown, about 20 minutes.
- 9 Serve warm.

# Three-berry cobbler

MAKES 20 COBBLERS (12 FL OZ/360 ML EACH)

Strawberries, hulled and halved	2 lb	907 g
Raspberries	1 lb 10 oz	737 g
Blueberries	2 lb	907 g
Sugar	8 oz	227 g
Cornstarch	2½ oz	71 g
Basic pie dough (page 222)	1 lb 6 oz	624 g
Egg wash (page 892)	as needed	as needed

- 1 Combine all the berries in a bowl and toss with the sugar and cornstarch.
- 2 Divide the mixture evenly among 20 ramekins (12 oz/360 mL each).
- 3 Roll out the pie dough ¼ in/6 mm thick. Cut into 20 rounds big enough to cover the ramekins, approximately 4 in/10 cm in diameter.
- 4 Top the filled ramekins with the pie dough rounds. Lightly brush with egg wash.
- 5 Bake at 325°F/163°C until the tops are golden brown, about 20 minutes.
- 6 Serve warm.



# Apple crisp

MAKES 20 SERVINGS (4 FL OZ/120 ML EACH)

CRISP TOPPING		
Quick-cooking oats	14 oz	397 g
Whole wheat flour	6½ oz	179 g
Dark brown sugar	1 lb	454 g
Sliced almonds, coarsely chopped	3½ oz	94 g
Ground cinnamon	1½ tbsp	9 g
Butter, cut into small cubes, chilled	12 oz	340 g
APPLE FILLING		
Golden Delicious apples, peeled, cored, and sliced ¼ in/3 mm thick	36 each	36 each
Butter, cubed	8 oz	227 g
Light brown sugar	1 lb	454 g
Ground cinnamon	2 tsp	4 g
Dark raisins	4 oz	113 g
Golden raisins	4 oz	113 g
Salt	½ tsp	2.50 g
Lemon juice	as needed	as needed

- 1 To prepare the topping, combine the oats, flour, sugar, almonds, and cinnamon and toss together. Rub the butter into the mixture so that it resembles coarse meal.
- 2 Spread the topping mixture on a parchment-lined sheet pan and bake at 325°F/163°C until golden brown, 15 to 20 minutes. Cool.
- 3 To prepare the filling, sweat the apples in the butter in a large pan, stirring occasionally until they are just beginning to soften, about 5 minutes. Add the sugar and cinnamon, stirring to coat, and continue cooking until the apples are tender, about 5 minutes. Stir in the raisins and salt. Add lemon juice as necessary. Cool completely.
- 4 Divide the apple mixture evenly among 20 ramekins (4 fl oz/120 mL each). Top with the crisp topping.
- 5 Bake at 375°F/191°C until heated through, about 15 minutes.
- 6 Serve warm.

**VARIATION** You can substitute other seasonal fruits for the apples.

# Apple strudel

**MAKES 2 STRUDELS (24 IN/61 CM EACH), 24 SERVINGS**

<b>Granny Smith apples</b>	5 lb	2.27 kg
<b>Raisins</b>	4 oz	113 g
<b>Cinnamon sugar (page 897)</b>	8 oz	227 g
<b>Dried bread crumbs</b>	6 oz	170 g
<b>Butter, melted</b>	8 oz	227 g
<b>Strudel dough (page 230)</b>	1 lb 12 oz	794 g

- 1** Peel and core the apples. Cut into slices  $\frac{1}{4}$  in/6 mm thick and toss with the raisins and cinnamon sugar.
- 2** Toss the bread crumbs with 2 oz/57 g of the butter.
- 3** Cover a work surface with a large linen cloth and dust the cloth with bread flour. Divide the dough in half, set one portion aside, and cover. Roll the other portion into a rectangle 12 by 18 in/30 by 46 cm on the floured cloth and let the dough relax for 15 minutes, covered or buttered to prevent drying.
- 4** To stretch the dough, work with two people on opposite sides of the table. Place your hands under the dough and begin to lift and stretch it from the center out. Continue stretching until the dough is very thin and almost transparent.
- 5** Brush the dough with 4 oz/113 g of the remaining melted butter. Sprinkle half the bread crumbs evenly over the entire surface of the stretched dough and then place half of the sliced apples in a strip along one of the edges of the dough. Roll up the dough, starting by lifting up one edge of the linen, then continuing to use the linen to help you roll so that the pastry forms a tight log. Transfer the strudel to a sheet pan and repeat with the remaining dough and filling.
- 6** Brush the tops of the strudels with the rest of the melted butter. Vent the tops of the strudels by making a 1-in/3-cm cut in the dough at 2-in/5-cm intervals.
- 7** Bake at 350°F/177°C until light golden brown, about 25 minutes.
- 8** Serve immediately.





# Warm apple charlottes

MAKES 12 CHARLOTTES (4½ FL OZ/135 ML EACH)

Butter	10 oz	284 g
Granny Smith apples, peeled, cored, and sliced ½ in/3 mm thick	2 lb	907 g
Vanilla beans, seeds only	1 each	1 each
Light brown sugar	4 oz	113 g
Ground ginger	1 tsp	2 g
Apricot jam	4 oz	113 g
Brandy	4 fl oz	120 mL
Lemon juice	1 fl oz	30 mL
Wheat Pullman loaves (page 125)	1 each	1 each

- 1 Place 2 oz/57 g of the butter in a sauté pan over medium-high heat and let it melt but not brown. Add the apples, vanilla bean seeds, sugar, and ginger and cook until the apples are just tender, about 5 minutes. Melt the remaining 8 oz/227 g of butter and reserve.
- 2 Add the apricot jam, brandy, and lemon juice, bring to a simmer, and cook over medium heat until nearly all the liquid has evaporated. Remove from the heat and let cool.
- 3 Remove the crust from the Pullman loaf and slice it into ¼-in/6-mm slices.
- 4 Brush each slice of bread with the melted butter. Quarter 20 slices.
- 5 Using 7 to 8 quarters of bread per mold, line the sides of 12 ramekins (4½ fl oz/135 mL each), slightly overlapping the pieces as necessary to completely cover the sides.
- 6 Using a 3-in/8-cm round cutter, cut 24 circles from the remaining Pullman slices. Place a round in the base of each ramekin.
- 7 Fill each ramekin with apple filling, pressing it down gently to pack it lightly. Top each filled ramekin with another Pullman round.
- 8 Bake at 375°F/191°C until golden brown, about 50 minutes. Unmold and serve warm with a sauce of choice and whipped cream if desired.

# Cranberry pear strudel

**MAKES 2 STRUDELS (24 IN/61 CM EACH), 24 SERVINGS**

<b>Dried cranberries</b>	4 oz	113 g
<b>White rum</b>	4 fl oz	120 mL
<b>Dried bread crumbs</b>	4 oz	113 g
<b>Butter</b>	12 oz	340 g
<b>Bartlett pears</b>	5 lb	2.27 kg
<b>Cinnamon sugar (page 897)</b>	6 oz	170 g
<b>Lemon juice</b>	2 fl oz	60 mL
<b>Strudel dough (page 230)</b>	1 lb 12 oz	794 g

- 1 Soak the cranberries in the rum for 30 minutes, or until fully plumped; drain.
- 2 Sauté the bread crumbs in ½ oz/14 g of the butter until golden brown.
- 3 Peel and core the pears. Cut into slices ¼ in/6 mm thick and combine with the cranberries, cinnamon sugar, and lemon juice.
- 4 Cover a work surface with a large linen cloth and dust the cloth with flour. Divide the dough in half; set one portion aside and cover. Roll the remaining portion into a rectangle 12 by 18 in/30 by 46 cm on the floured cloth and allow the dough to relax for 15 minutes covered or buttered to prevent drying. Melt the remaining butter.
- 5 To stretch the dough, work with two people on opposite sides of the table. Place your hands under the dough and begin to lift and stretch the dough from the center out. Continue stretching until the dough is very thin and almost transparent.
- 6 Brush the dough with 4 oz/113 g of the remaining butter. Sprinkle half the bread crumbs evenly over the entire surface of the stretched dough and then place half of the sliced pears in a strip along one of the edges of the dough. Roll up the dough, starting by lifting one edge of the linen, then continuing to use the linen to help you roll so that the pastry forms a tight log. Transfer to a sheet pan and repeat with the remaining dough and filling.
- 7 Brush the tops of the strudels with the rest of the melted butter. Vent the tops of the strudels by making a 1-in/3-cm cut in the dough at 2-in/5-cm intervals.
- 8 Bake at 350°F/177°C until light golden brown. Brush the strudels again with butter and bake until golden brown, about 25 minutes.
- 9 Serve immediately.

# Apple fritters

**MAKES 20 FRITTERS (4 OZ/113 G EACH)**

<b>Berliner dough (page 146)</b>	3 lb	1.36 kg
<b>Pâte à choux (page 228)</b>	8¾ oz	248 g
<b>Golden Delicious apples, cut into brunoise</b>	1 lb 2¾ oz	532 g
<b>Cinnamon sugar (page 897)</b>	¾ oz plus as needed	21 g plus as needed
<b>Oil, for deep frying</b>	as needed	as needed

- 1 Line sheet pans with parchment paper and grease lightly.
- 2 Roll the Berliner dough into a rectangle 12 by 16 in/30 by 41 cm; the dough should be ¼ in/6 mm thick.
- 3 With an offset spatula, spread the pâte à choux in an even layer (⅛ in/3 mm) over the Berliner dough, leaving a 1-in/3-cm strip of dough exposed along one long side.
- 4 Toss the apples with the cinnamon sugar and scatter evenly over the pâte à choux. Brush the exposed strip of dough lightly with water.
- 5 Starting with the side opposite the exposed strip, roll the dough up into a tight, even cylinder. Roll the cylinder gently back and forth to seal the seam.
- 6 Using a serrated knife, slice the cylinder into pieces ¾ in/2 cm wide. Lay the slices on the prepared sheet pans, leaving 1 in/3 cm between them to allow them to expand.
- 7 Proof, covered, until the dough springs back slowly to the touch but does not collapse, about 45 minutes.
- 8 Using a paring knife, cut the parchment paper around the fritters into individual squares.
- 9 Carefully flip each fritter into a deep fryer (350°F/177°C), quickly peel off the parchment, and fry until golden brown on the first side, 2 to 3 minutes. Turn and fry until the second side is golden and the fritter is cooked through, 2 to 3 minutes longer.
- 10 Lift the fritters from the hot oil with a spider or basket, allowing the oil to drain away over the fryer. Drain on paper towels briefly before rolling in cinnamon sugar.