

SONOMA VALLEY PORTWORKS

French Apple-Almond Tart

2 Tablespoons Calvados or Brandy	2 Large Egg Yolks
1 1/4 Cups all purpose flour	2 Tablespoons Sugar
1/4 Teaspoon Salt	9 Tablespoons (1 stick plus 1 tablespoon) chilled unsalted butter, cut into 1/2 inch pieces

Stir egg yolks and Calvados in small bowl to blend. Combine flour, sugar and salt in processor. Add butter; cut in, using on/off turns, until butter is size of small peas. With machine running, add yolk mixture. Process until large moist clumps form. Gather dough into ball; flatten into disk. Wrap dough in plastic; refrigerate until cold, about 1 hour. (Can be made 1 day ahead. Keep chilled. Let soften slightly before rolling out.)

Roll out dough on lightly floured surface to 14-inch round. Transfer to 11-inch diameter tart pan with removable bottom. Fold overhang in and press, forming double-thick sides. Chill while making the filling.

Filling:

1 1/4 Cups Blanched Slivered Almonds	3/4 Cup plus 2 Tablespoons sugar
2 Large Eggs	3 Tablespoons Calvados or Brandy
1 Teaspoon Vanilla Extract	1/2 Teaspoon Almond Extract
1/4 Teaspoon Salt	6 Tablespoons (3/4 stick) unsalted butter, room temperature
3 Tart Green Apples, peeled, quartered, cored, cut into 1/8-inch-thick wedges	1/4 Cup Apricot Preserves

Combine almonds, 3/4 cup sugar, eggs, 1 tablespoon Calvados, extracts and salt in processor. Blend until soft paste forms. Add 4 tablespoons butter; blend 10 seconds. Spread in crust. Chill until firm, about 45 minutes.

Meanwhile, stir apples, 1 tablespoon Calvados and 1 tablespoon sugar in large bowl. Let stand 30 minutes.

Preheat oven to 400 degrees. Drain apples; overlap in concentric circles atop filling. Melt 2 tablespoons butter; brush over apples. Sprinkle with 1 tablespoon sugar.

Bake tart 15 minutes. Reduce temperature to 350 degrees. Bake until apples are tender, about 45 minutes. Transfer to rack. Stir preserves and 1 tablespoon Calvados in small saucepan over low heat until preserves melt. Strain into small bowl; brush over apples. Cool. (Can be made 8 hours ahead. Let stand at room temperature.)

This recipe was featured in Bon Appetit Magazine in the October 1997 issue..