

FROM THE RECIPE LIBRARY OF JOAN STURM



APPLE TART/GALETTE

2¼ lbs. Golden Delicious, Granny Smith or Pink Lady apples (5 to 6 medium)
½ cup dried currants
½ cup ½" pieces dried apricots
1 teaspoon cinnamon
¼ cup sugar

Glaze

1 cup apricot jam
2 tablespoons Calvados, Cognac, Sherry or Grand Marnier

Peel and core apples, slice in half cut into ½" pieces. Toss pieces in mixing bowl with currants, dried apricots, cinnamon, ¼ cup sugar and bits from jam if strained.

Heat jam to smooth it, add Cognac if desired or an equal amount water. Strain if you wish or leave lumps in.

Roll dough into large oval – turning it over and rotating. Keep both sides well floured. Roll until dough is ¾ inch thick and oval is 18 x 15 inches. Put on rimless cookie sheet or turn cookie sheet over and use bottom.

Brush center of dough with thin layer of glaze. Leaving a 2 inch margin all around.

Spill apple mixtures on top of glazed area and spread evenly to within 2 inches of edge.

Lift pastry all around and press it over apples, making pleats in the dough. Dot top of fruit with 2 tablespoons butter and sprinkle sugar on pastry border to give it more color.

Place Tart in 400° oven or less for 1 hour until dough is nicely browned and apples are soft. (Check to see if oven is too hot. For apricots and currants will if too hot).

Transfer Tart to serving board when cool. Spoon Glaze over apple chunks – brush a thin coat on pastry if you like.