

Recipe: Normandy apple tart

A classic Normandy recipe that, not surprisingly, uses Calvados, and is served with thick crème fraiche. A popular dessert for a summer's day.

Prep	30-40 minutes	Cooking	45 minutes	Serves	6
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Ingredients

Shortcrust pastry, sufficient to fill a tart case
3 large cooking apples – but experiment with others over a period of time to see which you prefer
250 gm Crème Fraiche
4 whole eggs
100 gm caster sugar
30 ml Calvados
2 gm ground cinnamon

To line the tart mould
30 gm unsalted butter
30 gm plain flour

To serve
30 gm icing sugar

Method

1. Butter and flour a large tart mould
2. Roll out the pastry and line the tart case with it, trimming away any excess at the edges
3. Place the pastry in the fridge to chill for a while
4. Preheat the oven to 160°C
5. Peel the apples, remove the cores and cut the apples into 2cm pieces
6. Mix together the eggs, crème fraiche, caster sugar, Calvados and cinnamon
7. Place the apple in the base of the tart mould, and then add the Calvados mixture
8. Place in the centre of the oven and bake for 40 minutes
9. Allow to cool thoroughly, and then dust with icing sugar to serve.