

# Apple-Almond Tart

Serves 10

From Amanda Gold of The Chronicle's Food staff.

## The tart crust

- 1½ cups all-purpose flour
- ½ teaspoon kosher salt
- 6 tablespoons cold butter, cut into small pieces
- 4 tablespoons cold shortening, cut into small pieces
- 3 to 4 tablespoons ice water

## The frangipane filling

- 6 ounces almond paste
- 3 tablespoons butter
- ¼ + 2 tablespoons sugar
- ¼ teaspoon kosher salt
- 2 large eggs
- 3 tablespoons flour

## The apple topping

- 3 large Pink Lady apples
- ¼ cup + 2 tablespoons apricot jam
- 1 tablespoon amaretto
- 1 tablespoon good-quality honey
- ¼ cup toasted, sliced almonds (optional)

**For the crust:** Put flour and salt in a food processor with metal blade attachment and pulse once or twice. Add butter and shortening and pulse until the mixture resembles small peas. Slowly add water while processor is running. Turn off as soon as the mixture is moist enough to stick together, but before it turns into a ball.

Shape dough into a flattened disk, wrap in plastic and store in refrigerator for at least 30 minutes up to overnight. If chilled overnight, let dough rest outside the refrigerator for 30 minutes before using.

Preheat oven to 425°. Place dough into 11-inch tart pan (with removable bottom) and evenly

press into the bottom and up the sides of the pan. The dough should go ½ inch above the sides of the pan. Freeze tart shell for at least 10 minutes. When ready to bake, line the top of the tart with parchment paper and pie weights. Bake for 15 minutes and remove paper and weights. Bake for 5 to 10 more minutes, until golden.

Remove from oven and rest on cooling rack. Reduce oven temperature to 375°.

**For the filling:** Place almond paste, butter, sugar and salt into food processor fitted with a metal blade. Pulse until crumbly. Add eggs and pulse until a smooth paste has formed. Add flour and pulse just until incorporated.

**To assemble:** Peel, core and quarter the apples. Cut each quarter in half and cut each piece into 6 even slices.

Pour filling into tart shell and spread evenly. Arrange apple slices in concentric circles over the filling. Bake for 50 minutes to 1 hour, until the tip of a knife can easily pierce the apples and the tart is slightly browned on top.

In a saucepan, mix together the jam, amaretto and honey, and cook over medium heat for about 3 minutes, until the jam has melted and the sauce is combined. Strain mixture through a sieve. Brush the sauce over the warm apple slices and sprinkle the top with the almond slices, if desired. Continue to cool on wire rack. Serve warm or at room temperature.

**Per serving:** 409 calories, 5 g protein, 50 g carbohydrate, 22 g fat (9 g saturated), 70 mg cholesterol, 181 mg sodium, 3 g fiber.