



Warm Granny Smith Apple Tart with Buttermilk Ice Cream

Serves 6

Total prep and cooking time 1 – 1 ½ hours depending on the ice cream maker.

Being in the heart of apple-growing country, we've tried every apple dessert imaginable over the years. This is the most delicate of apple tarts. Apple slices are sautéed briefly in butter, whiskey and cream, then arranged on thin disks of pastry and baked just before serving. A scoop of buttermilk ice cream melting on top makes them even more irresistible. The tarts can be assembled well in advance and baked just before serving.

Your favorite pie, croissant or puff pastry dough

2 Granny Smith apples

3 tablespoons unsalted butter

½ teaspoons ground cinnamon

2 tablespoons heavy cream

6 tablespoons of your favorite bourbon or Jack Daniels

Nonstick cooking spray

1/3 cup sugar mixed with 1 rounded teaspoon cinnamon

Buttermilk Ice Cream (see attached recipe)

1. On a floured board, roll the dough out to about ⅛ inch thick. Lay a bowl about 5 inches in diameter upside down on the dough and using the rim as a pattern, cut out six circles with a sharp knife. Place the pastry rounds between sheets of waxed paper and refrigerate.
2. Peel and core the apples. Using a mandolin or sharp knife, slice the apples into ⅛ inch sections.
3. In a large sauté pan, melt the butter over medium heat. Add the apples and cook for several minutes. Add the cinnamon and cream. Carefully add the Southern Comfort, averting your face, as it will ignite. Continue cooking until the apples are soft and pliable.
4. Remove the apples with a slotted spoon and place on a non-reactive baking sheet. Cool in the refrigerator.
5. Simmer the cooking liquid until it is reduced by ½. Set this mixture aside to glaze the tarts after they have been baked.
6. Remove the pastry rounds from the refrigerator. Spray several baking sheets with nonstick cooking spray and lay the rounds on them. Place the chilled apple slices in concentric circles around the pastry, leaving a ¼ inch border at the edges. Roll one apple

tart in a tight circle to form a rosette and place in the center of each tart. (The tarts may be assembled up to the point and refrigerated.)

7. Preheat the oven to 400°.
8. Dust the tarts with cinnamon sugar and bake for 7 minutes, or until the crust is a rich golden brown.
9. Remove the tarts from the oven and brush with reserved cooking liquid.

To serve: Serve the tarts on individual plates with a scoop of Buttermilk Ice Cream.

Buttermilk Ice Cream

Yield – 1 quart, 6-8 portions

5 egg yolks
1 ½ cups sugar
2 cups milk
2 cups heavy cream
½ vanilla bean, split lengthwise
1 ¼ cups buttermilk

1. In the top of a double boiler over medium heat, whisk together the egg yolks and sugar until slightly thickened and foamy.
2. In a medium sized saucepan combine the milk and cream and scald.
3. Slowly pour the hot milk mixture into the egg mixture, whisking constantly, and continue to cook over medium heat until the custard coats the back of a spoon. Remove from heat and strain.
4. Cool to room temperature and add the buttermilk. Freeze in an ice cream maker according to the manufacturer's instruction. Store in the freezer until ready to serve.