Apple Tartlets

Little cubes of apple hold their shape in vanilla butter. Each open tartlet gets a golden pastry heart.



MAKES 6 TARTLETS / SIX 8 CM SHALLOW TARTLET TINS

Prep 30 min · Chill 20 min · Bake 30–35 min

Ingredients

240 g chilled sweet shortcrust pastry

350 g peeled, cored Granny Smith or Golden Delicious apples

20 g unsalted butter and 40 g caster sugar

¼ vanilla bean, split and seeds scraped, or ½ tsp vanilla paste

1 small egg, beaten, for brushing the hearts

1 tsp icing sugar, for dusting

At the bench

1. Shape and chill

Line the tartlet tins with pastry and cut six little hearts from the trimmings. Chill both.

2. Blind-bake and sauté

Blind-bake the shells, then bake the hearts lightly. Toss the diced apple in vanilla butter and sugar just until tender.

3. Fill and finish

Divide the cooled apple among the shells, top each with a heart and return to the oven. Dust lightly to serve.

KOOK'S SECRET

Taste one cube from the pan. The edges should be tender with a little bite left in the middle. The apple has another short spell in the oven.

Apple Tartlets

The full method

01 **Line the tins**

Roll the pastry about 3 mm thick. Cut six rounds to fit the tins, ease them into the corners and trim. Cut six small hearts from the trimmings. Put the hearts on a lined tray. Chill the shells and hearts for 20 minutes.

02 **Blind-bake the shells**

Heat the oven to 190°C conventional (170°C fan). Line the shells with baking paper and fill with baking weights. Bake for 10–12 minutes. Remove the paper and weights. Brush the hearts lightly with beaten egg. Bake the shells and hearts for another 6–8 minutes, until the bases are dry and the hearts are just starting to colour.

03 **Cook the apples**

Cut the apple into 7 mm dice. Melt the butter in a wide frying pan, add the vanilla seeds and sugar, then the apples. Toss over medium-high heat for 4–6 minutes, until the cubes are just tender and the juices lightly coat them. Spread on a plate to cool.

04 **Fill and warm**

Divide the apple among the shells and sit one heart on each. Return to the oven for 8–10 minutes, until warm and golden. Leave in the tins for 5 minutes, then lift out and dust lightly with icing sugar.

FROM MARK'S KITCHEN

If juice pools around the cooked apples, lift them out with a slotted spoon. Reduce the juice until syrupy, then toss it through the fruit.