



## Apple + Tahini Frangipane Tart

*Recipe serves between 8-10 people.*

### INGREDIENTS

#### ***For the Tahini Frangipane:***

½ C tahini

¼ C + 2 tbsp granulated sugar

4 tbsp unsalted butter, softened

1 egg, room temperature

pinch salt

#### ***For the tart:***

1 package of puff pastry, defrosted according to package directions

2-3 small apples, sliced very thinly ~1/16" (I use Gala, Fuji or Honeycrisps)

2 tbsp sliced almonds

Egg wash (1 egg whisked with 1 tbsp water)

Optional: powdered sugar for dusting on finished tart

### METHOD

Make tahini frangipane: In the bowl of a stand mixer with the whisk attachment, whip tahini on high for 5 minutes. Gradually add sugar and continue beating to combine well. Scrape down sides and whisk again on high for another 5 minutes. Add butter by the tablespoon, scraping and mixing in between whisking until well combined. Add the egg and salt. Whisk a final time until incorporated well and mixture is smooth. Frangipane can be made up to 5 days in advance and stored in the fridge or up to 2 months in the freezer. Defrost/ bring to room temperature to use.



Preheat oven to 400f and prepare pastry: Unroll defrosted puff pastry onto a large baking sheet, using the parchment it came rolled up inside to line the baking sheet underneath. Prick dough all over with a fork, making sure to pierce all the way through the dough. Use a small knife to score a border 1” from the outer edge all the way around, pressing only about halfway through the dough. Spread prepared tahini frangipane inside the 1” border. Place the tray in the fridge to keep pastry chilled while you prepare the apples.

Prepare apples: Cut apples into very thin slices about 1mm thick. For this tart, I like slicing the whole apple either crosswise (across the core) or lengthwise (stem to bottom) or a combination of both. You’ll need a sharp knife with some moderate knife skills for this. A mandolin also works well for making perfectly thin and even slices. With a mandolin, keep fingers well away from the sharp blade. I suggest not shaving the apple all the way to the end. Leave a large enough nub of it that your fingers are not in danger of getting cut. I list 2-3 apples in the ingredient list but you may very well need far less than that even if they are small apples. I slice extra so I can select the prettiest pieces for the tart. I eat all the “less pretty” pieces as a snack.

Brush pastry edge with egg wash. Arrange apple slices inside the border. They can overlap a little. Sprinkle sliced almonds (omit for nut-free).

Bake 20-25 minutes, or until pastry is puffed and golden. Rest a few minutes to cool slightly, cut into squares and enjoy!

*Tahini frangipane excerpted from [Food52](#).*