

# RED BICYCLETTE

## French Apple Tart

### **For the crust:**

1 1/4 c Flour  
1/2 t White sugar  
1/4 t Salt  
1 Stick, cold butter, cut into 1/2-inch cubes  
4T Ice water

### **For the filling:**

2 Golden Delicious apples, peeled, cored, and sliced  
3 Egg yolks  
3/4 c Heavy cream  
1/4 c Sugar

### **Directions**

Preheat oven to 375 degrees. Place flour, sugar, and salt in a food processor, then pulse to mix. Add butter and then pulse 2 seconds at a time until mixture forms pea-sized dough balls. Add ice water, then pulse several more times until the dough holds together when pressed between fingers. Remove dough and place into a medium-sized bowl. Form dough into a ball, then, using your hands, press it down to form a disk. Wrap disc in plastic and refrigerate for 30 minutes. Remove dough, and then press into a 9-inch tart pan, trimming the edges with your fingers. Using a fork, prick the bottom and sides several times. This will prevent the crust from bubbling. Line the bottom of the tart with apples, arranged in an overlapping circular pattern. Bake for 15 minutes. While crust and apples are baking, mix together the egg, cream and sugar. Remove crust from oven. Pour the cream mixture over the crust and apples.

Serves 6

*Delicious, when paired with Red Bicyclette® Chardonnay*