

Granny Smith apple tart



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Preparation: about 40 minutes

Cooking: about 1 hour

Serves: 8

Pastry

2 ⅓ cups plain flour

1 tbs icing sugar mixture + extra for dusting

200g chilled unsalted butter, chopped

Pinch salt

Approx. ⅓ cup iced water

Filling

1.75 kg Granny Smith apples, peeled, quartered, cored and cut into 1cm-thick slices

2 tbs lemon juice

½ cup caster sugar + 1 tbs extra for sprinkling pastry

1 tbs cornflour

½ tsp ground cinnamon

1 tbs water

1 egg, lightly beaten with 2 tsp water

Icing sugar mixture, for dusting

1. To make pastry, place flour, icing sugar and salt in a food processor. Process to combine. Add butter and pulse until mixture resembles fine breadcrumbs.

With processor running, add water and briefly process until pastry clumps. Turn out to a lightly floured surface and form into a ball. Wrap in plastic wrap, chill for 20 minutes.

2. Meanwhile, combine apples, lemon juice and sugar in a large non-stick frying pan. Cook, stirring often, over medium heat for 10–12 minutes, until apple has softened. Combine cornflour and cinnamon with 1 tbs water to form a paste. Drizzle over apples. Stir to combine and cook, stirring often, for 1 minute. Set aside to cool.

3. Preheat oven to 180°C. Roll out pastry on a lightly floured surface to 35cm wide. Place onto a large baking tray, 25cm (base size) tart or pie pan, lined with baking paper. Drain cooled apples and leaving a 6cm pastry border, spoon apple onto pastry. Fold pastry border over apple. Brush with beaten egg, sprinkle with 1 tbs extra caster sugar. Bake for 40–45 minutes until pastry is golden. Cool for 15 minutes. Remove from tray or pan. Dust with icing sugar. Serve with vanilla ice-cream.