

SPICED CUSTARD APPLE TART

INGREDIENTS

for the pastry

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

4 large eggs

1 cup sugar

3/4 cup (1 1/2 sticks) unsalted butter

1 teaspoon vanilla extract

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/2 teaspoon ground clove

1/2 cup all-purpose flour

1/2 teaspoon kosher salt

4 small firm, tart apples (such as Pink Lady), peeled, cored, cut crosswise into 1/4-inch-thick rings

You will also need a 9 inch tart pan with a removable bottom.

DIRECTIONS

Blend flour, sugar and salt in a food processor. Add butter and shortening and pulse until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball and flatten into a disk. Wrap in plastic wrap and chill for 2 hours. Roll out chilled dough disk between two sheets of plastic wrap, until 1/8-inch thick and 2-inch wider than tart pan. Invert dough into tart pan; press onto bottom and up sides. If dough is soft, chill until firm enough for remaining sheet of plastic to be removed. Trim edges of dough (patch up any holes or tears with extra dough). Chill until firm, about another hour.

Preheat oven to 350F. Line dough with parchment paper or heavy-duty foil, leaving a 1-inch-2-inch overhang. Fill paper with dried beans or pie weights. Bake tart shell just until dough has dried and does not look wet in any spots, about 20 minutes. (If center still looks wet, bake crust without weights until dried and opaque, a few minutes longer.) Let cool for 15 to 20 minutes while you prepare the filling.

Whisk eggs and sugar in a medium bowl just to blend. Place butter in a medium saucepan over medium heat. Cook, stirring often, until butter foams, then browns (do not burn), about 5 minutes. Once melted remove from the heat and add the vanilla extract and spices. Let cool for about 10 minutes, then slowly whisk spiced brown butter into egg mixture; whisk in flour and salt.

Line tart shell with apples, reserving a few for the top. Pour filling over and place on remaining few apple rings. Bake until apples are deep golden brown and filling is puffed, cracked, and set in center, 70-80 minutes. Let tart cool in pan on a wire rack, about 2 hours. Remove pan sides. Serve warm or at room temperature.