

Apple Roses and Spiced Brown Butter Tart

<http://userealbutter.com/2016/10/06/apple-spiced-brown-butter-tart-recipe/>
from *Marbled, Swirled, and Layered* by [Irvin Lin](#)

crust

1 1/4 cups (175g) all-purpose flour
1/2 cup (75g) whole wheat flour
1/4 cup (50g) granulated sugar
1/4 tsp sea salt or kosher salt
3/4 cup (170g) cold unsalted butter, cut into 1/2-inch cubes
2 large egg yolks
1/4 cup dark rum

spiced brown butter filling

1/2 cup (115g) unsalted butter
6 whole cloves
2 cinnamon sticks
3 cardamom pods, cracked or pierced to avoid popping in the hot butter
1 star anise
1 large vanilla bean (split lengthwise, seeds scraped and reserved) or 2 tsps vanilla extract
1/2 tsp ground nutmeg
zest of 1 orange
2 large eggs
1/2 cup (100g) granulated sugar
1/4 cup (35g) all-purpose flour
1/4 tsp kosher salt

apple roses

2 1/2 lbs. (about 5 medium) red-skinned firm apples like Braeburn, Gala, Jonagold (I used Pink Lady)
2 tbsps fresh lemon juice
1/4 cup (50g) granulated sugar
2 tbsps unsalted butter, melted

crumble topping

1/4 cup (55g) packed dark brown sugar
1/3 cup (50g) all-purpose flour
1/2 tsp ground cinnamon
1/4 tsp kosher salt
3 tbsps unsalted butter, melted

Prepare the crust: Combine the flours, sugar, and salt in a large mixing bowl. Distribute the cold butter cubes over the flour mixture and toss to coat. Squeeze each cube of butter between your fingers to flatten the pieces. Toss the butter in the flour mixture again. Repeat the process until the mixture resembles coarse crumbs with flattened butter flakes. Beat the egg yolks and rum together. Drizzle the liquid over the flour mixture and fold them together. Add more liquid or more flour as needed to get the dough to stick together. It will be soft, but shouldn't be sticky or

wet. Gather the dough into a ball and flatten it to a 1-inch thick disk. Wrap in plastic wrap and refrigerate for at least 30 minutes.

Roll the dough out to a 14-inch circle on a lightly floured surface (or between two sheets of plastic wrap). Line a 10-inch tart pan with a removable bottom with the dough, using any scraps to patch holes in the crust. [Alternatively, this recipe will also make an 8-inch tart and two 4-inch tartlets or six 4-inch tartlets.] Dock (prick) the bottom of the crust with a fork several times so the holes are well distributed. Line the dough with parchment paper and fill with pie weights (I used dried beans). Place the tart pan in the freezer for 15 minutes and preheat the oven to 400°F. Set the tart pan on a rimmed baking sheet (it will probably leak some butter) and bake for 10 minutes or until the edges turn a light golden brown. Remove the crust from the oven and let cool. Reduce the oven temperature to 350°F.

Make the filling: Place the butter, cloves, cinnamon, cardamom, anise, vanilla pod and seeds, ground nutmeg, and orange zest in a medium saucepan over medium heat. If using vanilla extract, don't add it yet! Stir the butter until it begins to brown and turn fragrant. The butter should be just golden brown when you take it off the heat. Let it cool to room temperature then discard the cloves, cinnamon sticks, cardamom pods, anise, and vanilla pod. In a medium bowl, whisk the eggs, sugar, flour, and salt together. Whisk in the spiced brown butter. If you didn't use a vanilla bean, whisk in the vanilla extract at this point. Pour the filling into the crust.

Make the apple roses: Set an apple upright on a cutting surface and make four vertical slices around the core – each one at 90 degrees to the previous cut. The core should be a hyperrectangle. Discard the core. Set the apple sections flat-side down and rounded (skin-side) up. Slice so that each cross section looks like a semi-ellipse – about 1/16- to 1/8-inch thick. Place the apple slices in a microwave-safe bowl and sprinkle a little lemon juice over the slices (to prevent browning). Carefully toss to coat. Repeat with the remaining apples. Add the sugar and butter and toss to coat. Microwave the apples slices on high for a minute. Check to see if the slices are pliable (don't break when you bend them), if not, keep heating them in the microwave for 15 seconds at a time until the slices bend easily. Mine took 3 minutes total.

To make a rose, start with the thinnest slice and curl it into a roll, with the skin-side up. Add another slice, overlapping the slices so they don't unfurl. Continue until the rose is as big as you want (or can handle). Set the rose in the tart filling. Repeat making roses until you cover the tart. Make smaller roses to fill the gaps between the large roses.

Make the crumble: Mix the dark brown sugar, flour, cinnamon, and salt in a bowl. Drizzle the melted butter over the dry ingredients and mix together until clumpy. Sprinkle the crumble in a ring around the edge of the tart. Note: If you make small tartlets, the crumble practically obliterates any evidence that there are beautiful apple roses underneath – so it's up to you if you want to use the crumble or not. The tarts are delicious with or without the crumble, but definitely prettier without.

Bake the tart: Set the tart on a rimmed baking sheet (it will definitely leak butter) and bake for 50-60 minutes or until the filling is slightly golden and puffy. For my 4-inch tartlets, bake for about 35 minutes. For the 8-inch tart, bake for 50 minutes. Cool for at least 30 minutes before attempting to release the tart from the pan. Serves 8-10. Store on the counter for up to a day or covered in the refrigerator for 3-4 days (warm in the oven or bring to room temperature before serving).