

Walnut And Apple Tart

The ground walnut filling for this apple tart is the filling for a Viennese walnut crescent-shaped pastry, called Nuss Kipferl. I had some filling left over and decided it might be nice as a base for a crispy apple tart. It turned out my idea was sound, so here is the recipe. I hope you enjoy it.

Use bought pastry or pastry makers use this recipe which is just enough for a 22 cm tart shell, with removable base.

Short Crust Pastry (pâte brisée)

- 90 g plain flour
- 120 g cold unsalted butter, cut into small pieces
- pinch salt
- 3 tbs cold water

Walnut Filling

- 75 g ground walnuts
- 50 ml milk
- 35 g sugar
- knob of butter
- zest of half a lemon

Heat the milk, sugar and butter until the sugar is dissolved. Add the ground walnuts and zest and cook on medium heat, stirring until it forms a thick paste and darkens slightly. (approx. 5 min).

Tart Filling

- 1 large Granny Smith apple
- 50 g unsalted butter, melted
- quince jelly or apricot conserve for glazing

Roll out the pastry and line the tart tin. Chill the lined tart for 15 minutes in the fridge and preheat oven to 180°C. Line the tart with baking paper and pastry weights and bake blind for 12 minutes. Remove paper and weights. Let the tart cool slightly and then spread the base with the walnut filling. Core and cut apple in half and slice thinly on a mandolin. Sprinkle cut slices with a squeeze of lemon juice. Layer the apple on top of the walnut filling in a neat overlapping spiral of slices. Brush well with melted butter and bake for approx. 20-25 minutes. If there are pieces of visible fruit in the conserve for the glaze you may need to sieve them out after warming the conserve in a small saucepan. Brush the still warm baked tart, including the edges of the pasty, with the warmed quince jelly or conserve to give the tart a nice shiny professional glaze.