



The Edible Garden

Recipe featured at *Fiesta de Flores y Comida*, September 26

Easy as Pie Apple Tart

By: Denisse Oller, chef, entrepreneur, writer,
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Ingredients (*Serves 4*)

1 large Granny smith apple, peeled, halved, cored, very thinly sliced
1 sheet puff pastry, thawed
3 tablespoons refined sugar
Juice 1/2 lime
¼ teaspoon cinnamon
1 ounce cold unsalted butter, cut into small dice
1/3 cup candied walnuts
½ log of goat cheese for garnish
8 spearmint leaves for garnish

Instructions

1. Preheat oven at 400 degrees Fahrenheit. Roll out the pastry sheet on lightly floured surface and cut out a circle with a diameter of 9 inches.
2. Cover the bottom of a baking sheet with parchment paper. Transfer the pastry round to the prepared sheet. Cover and refrigerate at least 30 minutes.
3. Place apples in a non-reactive bowl. Squeeze lime over apples and stir gently. Add sugar and cinnamon to apples. Stir gently to combine. Allow to sit for a few minutes.
4. Arrange the apples on the dough base, slightly overlapping each slice. Place some small pieces of butter on the apples. Bake for 20 minutes at 400 degrees Fahrenheit until golden and flaky.
5. Sprinkle candied walnuts and bits of goat cheese on the warm tart. Add mint leaves. Let rest 10 minutes at room temperature. Enjoy!