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Recipe:

High-Rise Apple Financier Tart

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This accidental tart is composed of two layers of *Financier* Batter and a thick layer of Chunky Apple Filling sandwiched between them. The filling is snuggled into a crust of puff pastry that rises beyond expectation in the oven.

YIELD: ONE 9" TART - 10 TO 12 SERVINGS

INGREDIENTS

TART FILLING:

570 grams [Financier Batter](#)

- One recipe yields 575g (1# 4 oz) batter, divided into two portions: 285g (10 oz) each, for 2 layers

775 grams [Chunky Apple Filling](#) (1# 11 oz)

- One recipe yields 775g (1# 11 oz), for 1 layer

1345 grams = Total Filling 47 oz (2# 15 oz)

TOPPING:

40 grams sliced blanched almonds (1/4 cup heaping)

EGG WASH: 1 egg beaten with 1 yolk, 1 tablespoon heavy cream, and a pinch of salt

TART CRUST:

400 grams all-butter puff pastry (14 oz). One sheet. Recommend DuFour brand or Trader Joe's.

INSTRUCTIONS

1. FINANCIER BATTER. Make according to the recipe and refrigerate. Can be refrigerated for up to two weeks.
2. CHUNKY APPLE FILLING. Cook or bake according to the recipe and cool. Can be refrigerated for up to one week.
3. PUFF PASTRY. Roll out chilled dough to a 15" (38 cm) square. Fill a 9" tart pan with the rolled-out dough. Push the dough down inside the tart pan, leaving the dough overhanging by 1 ½" all around. Do not blind-bake; the crust will be baked with the filling.
4. ASSEMBLE TART. Spread 285g (10 oz) Financier Batter in the bottom of the unbaked pie shell. Spread 630g (1# 6 oz) Chunky Apple Filling over the Financier Batter. Spread the second portion of 285g (10 oz) Financier Batter over the apples. Smooth top with small offset spatula.
5. SCATTER sliced almonds over the top of the filling.
6. FOLD the overhanging pie dough over the filling and towards the center of the pie, ruffled neatly.
7. BRUSH egg wash on the crust, being careful not to let it drip between the crust and the pie plate.
8. CHILL the pie 30 minutes in refrigerator before baking until the crust feels firm or freeze for 15 minutes.
9. PRE-HEAT OVEN to 400° F (204° C).
10. PLACE the tart on a parchment-lined half sheet pan.
11. BAKE about 50 minutes until the top of the pie and the crust are both golden brown, rotating the tart halfway through baking. Cover loosely with aluminum foil during the last 10-15 minutes if the tart is starting to over-brown.
12. COOL the pie to room temperature.
13. CUT into 8 or 10 wedges. A pie cut warm or at room temperature will be a little ragged and rustic. If you want clean sharp edges on the slices, refrigerate the pie and cut while cold.
14. SERVE cold, at room temperature, or warm, depending on your preference. I like it warmed up a little and served with ice cream.

Recipe Ancestry Notes:

This is a recipe created by Shirl Gard for the family Thanksgiving 2022, where it was the favorite dessert. It was an accidental happenstance kind of recipe, where I pulled three things from my pastry freezer, put them together, and made a tart. The three components are: *Financier Batter*, *Chunky Apple Filling*, and *Store-Bought Frozen Puff Pastry*. It wasn't like so many other recipes where I've made them multiple times and then tweaked those umpteen times. I could have called this *Serendipity Tart*.