

Apple & Champagne Custard Torte

Caroline Cayamazou, chef, Antoine's, San Clemente



PASTRY:

- 1 2/3 cups all purpose flour
- 2 teaspoons baking powder
- 1/4 cup sugar
- 1/8 teaspoon salt
- 7 tablespoons unsalted butter, melted
- 1 large egg, beaten (or up to 1 1/2 eggs)

APPLE FILLING:

- 2 1/2 pounds apples, Gala (or Fuji), peeled, thinly sliced

A bowl of lightly salted water

CUSTARD PUDDING:

- 74 grams Dr. Oetker vanilla pudding mix (instant type - 2 packages)

- 1 1/4 cups sugar

- 1 bottle Prosecco, or Champagne, or white sparkling wine

TOPPING:

- 1 1/2 cups heavy cream
- 1 tablespoon vanilla sugar (Dr. Oetker, a packet)
- 1 tablespoon cocoa, unsweetened

Servings: 12

NOTES: Dr. Oetker products can be found online at Amazon (free shipping if you buy the multi-packs) and most Cost Plus stores (imported from Germany). The prepared pudding in this torte is not a true "cream" looking pudding - it's made with sparkling wine, so it's much less rich - but no less good!

1. PASTRY: Preheat oven to 350°F. Line the bottom of a 10-inch springform pan with parchment paper and butter the sides only. In a medium sized bowl combine the flour, baking powder, sugar and salt. Make a well in the center and add the melted butter and egg. Mix with a fork until the dough comes together and then knead with your hands a few times to make the dough smooth.

2. Roll HALF the dough on a lightly floured tea towel to make a circle - slightly larger than 10" to fit in the springform pan. With remaining HALF of the dough, roll into strips about 3" wide and 6-7 inches long. You will have 2-3 pieces - enough to press onto the sides of the springform pan, and then press all the edges together so you have an even, filled-in pastry shell.

3. APPLES: As you prep the apples, place them in the bowl of lightly salted water. Remove apple slices to paper towels and blot dry. Place all the apple slices on top of the pastry.

4. PUDDING: In a medium bowl, whisk the sugar and vanilla pudding packets with about 1/2-cup of Prosecco. Then, in a medium saucepan, add the remaining Prosecco and bring to a boil. Whisk constantly as you add it to the pudding mixture and bring it to a boil again. Cook for 30 seconds and remove from heat. Pour evenly over the apples in the pastry. Bake the torte for 60 minutes. Turn off the oven heat and allow torte to sit in the oven for an additional 10 minutes, then remove to a rack and cool completely. Refrigerate the torte overnight, if possible.

5. TOPPING: Whip the heavy cream to stiff peaks and add the packaged Vanilla Sugar (or omit and just add your own quantity of sugar and vanilla). Whip until completely mixed in. Spread cream over the top of the torte. Using a sieve, sprinkle unsweetened cocoa powder all over the top of the torte and keep refrigerated until ready to serve.

Per Serving (excluding unknown items): 381 Calories; 19g Fat (42.8% calories from fat); 3g Protein; 53g Carbohydrate; 3g Dietary Fiber; 77mg Cholesterol; 122mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 1 1/2 Other Carbohydrates.



Carolyn T's Blog: tastingspoons.com