

Dessert

La tarte aux pommes à la frangipane

Par [Marc Fosh](#)

Parts :
8

Ingrédients

Méthode

Préparation :

0

Cuisson :

0

Parts :

8

Difficulté :

[Missing text '/recipes/details/difficulty' for 'French (Belgium)'] 0

1. For the pastry, place the flour, butter and salt in a bowl. Use Braun's MultiMix 3 Hand mixer HM 3135 with its dough hook accessory to mix the ingredients together. Add the icing sugar and egg yolks, continuing to beat. When complete, refrigerate the pastry for 30 minutes, then roll on a lightly floured surface until about 3 mm thick. Line a 20 cm tart ring with the pastry and return to the fridge for 20 minutes.
2. For the frangipane, place the egg yolks and sugar in Braun's 600 ml beaker. Thanks to the ComfortClick you can now conveniently switch the hand mixer to the whisk accessory with just one press of the large button. Mix on a medium speed. Pour in the flour, ground almonds and corn flour, keeping it at a medium speed in order to not overdo the texture.
3. For quick and easy baking preparation, use the 500 ml chopper accessory to chop the almonds for the frangipane. Simply attach the accessory to the hand mixer and bring the milk to the boil in a saucepan with the vanilla pod. When simmering, pour half of the milk into the beaker, stirring all the time, then return the mixture to the original pan and the remaining milk on the heat. Stir continuously for 2 - 3 minutes until the mixture thickens. Pass the frangipane through a sieve and leave to cool.
4. Place the cool frangipane in the pastry case. Cut the apples into chunky pieces and press into the filling, scatter almonds and dust with icing sugar. Place in oven at 180°C for 30 minutes and enjoy after the tart has cooled down.

This recipe was prepared using Braun's MultiMix 3 Hand mixer HM 3135 with its dough hook accessory, whisk accessory, 600 ml beaker and 500 ml chopper accessory.