

KIDS Inc.

#5 on the Apple Hill Map
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All our desserts are made *from scratch* and our dough is rolled *by hand*. Experience the Difference...

Farm Form Apple Tart

For Pastry:

2 Cups Pastry Flour
2/3 cup Shortening

½ tsp Salt
6 to 7 Tbsp Evaporated Milk and Water, combined

Combine flour and salt. Cut shortening into flour until largest pieces are almond sized. Add evap milk-water mixture until dough is moist but not wet. Wrap dough in plastic wrap and place in refrigerator until ready to use.

Note: Use cold ingredients. Handle dough as little as possible. For flakiest crust, shortening should be visible in rolled out dough.

For Filling:

4 Tbsp Butter, softened
*Pinch of Salt
Zest of 1 Lemon
9 oz Small Curd Cottage Cheese
2 Egg Whites
4 Apples, peeled, cored and sliced

2 Tbsp Powdered Sugar
*1/2 to 1 Cup Vanilla Sugar
2 Egg Yolks
4 oz Sour Cream
2 Tbsp Flour
Apricot Jelly or Jam

*After combining ingredients, taste curd mixture and adjust salt and vanilla sugar as desired

Preheat convection oven to 325 degrees—conventional oven to 350 degrees. Whisk butter, powdered sugar, vanilla sugar and lemon zest until creamy. Stir in egg yolks, sour cream, and sieved or creamed cottage cheese. With a whisk, beat the whites of the eggs until stiff and carefully fold into curd mixture. Add flour. Place mixture in refrigerator until ready to use.

Peel, core, and slice apples into ¼ to ½ inch slices. Dip in mixture of 2 cups water with 2 Tbsp lemon juice to keep from browning (optional).

Roll out pastry dough into free form rounds. Add ¼ to ½ thick layer of curd filling. Place apples (or fruit of choice—blackberries, peaches, etc) in fan form on top of the filling making sure not to overlap apples too much. Heat Apricot Jam and brush apples gently with jam. Fold edges of pastry over to form tart. Bake for 30 to 40 minutes or until crust is golden brown. Sprinkle with powdered sugar and serve warm.

Vanilla Sugar: 2 Cups Sugar combined with seeds of one vanilla bean. Can be stored in air tight jar and used as needed.