



# Apple lattice tart

**MAKES: 1 TART**

## INGREDIENTS



Cooking spray



2 sheets puff pastry



3 cups loading (rice, legumes, etc. for blind baking)



4 Granny Smith apples, skin and core removed, sliced thinly



1 tablespoon water



3 tablespoons castor sugar



1 teaspoon cinnamon



1 clove



2 tablespoons milk

Preparation

**40**  
mins

Cooking

**45**  
mins

Serving & Presentation

**5**  
mins

Total time:

**90 MINUTES**

## METHOD

- 1 Preheat oven to 160°C.
- 2 Spray a heat-proof pie dish with cooking spray.
- 3 Use one sheet of pastry to cover the base of the pie dish.
- 4 Place a sheet of oven baking paper over the pastry. Spread the loading (rice, dried legumes, etc.) over the baking paper.
- 5 Blind bake in the oven for 20 minutes.
- 6 Place apples, water, 2 tablespoons sugar, ½ teaspoon cinnamon and clove into a small saucepan. Stew with the lid on until the apples are soft (be careful that they don't overcook and become mushy).
- 7 Remove the pie dish from the oven. Carefully remove the baking paper and loading – be sure that none of the loading falls onto the pastry.
- 8 Spread the apple mixture evenly over the pastry base.
- 9 Cut the remaining pastry sheet into 2.5 cm strips.
- 10 Arrange the strips over the top of the apples to form a lattice pattern (as pictured).
- 11 Combine remaining 1 tablespoon sugar and ½ teaspoon cinnamon in a small bowl.
- 12 Brush the pastry lattice top with milk and sprinkle the cinnamon sugar mixture over the top.
- 13 Bake for 20 minutes or until golden brown.
- 14 Serve with cream or ice-cream.