

Apple Tart

WINE PAIRING: **Riesling Semi-Dry**

Wiemer Riesling Apple Tart

Recipe: Chef Nils Noren - Photography: Paul Brissman

Makes 8 Servings

4 Granny Smith apples
(Or apples that are tart and suitable for baking)
½ cup brown sugar, lightly packed
4 Tbsp. Hermann J. Wiemer Vineyard Riesling
3 Tbsp. butter
1 tsp. ground cinnamon
1 tsp. teaspoon peeled and finely diced fresh ginger
4 tsp. cornstarch
2 Tbsp.water
1 sheet puff pastry, thawed.
½ cup candied pecans
Whipped cream, or vanilla ice cream for serving

Preheat the oven to 350°F. Peel, core, and dice the apples into ½-inch pieces. In a large pan on medium heat melt the butter with the brown sugar, ginger, and cinnamon. Add the apples and Riesling, cover, and simmer on low heat for about 5 minutes.

Dissolve the cornstarch in the water. Uncover the apples, stir in the slurry, and continue cooking until the apples are soft.

Roll out the puff pastry use it to lie a 9 in pie pan. Cover the pastry with aluminum foil and fill with dried beans or pie weights. This is step, known as blind baking, keeps the pastry from puffing up too much. Bake for 15–20 minutes, until the pastry is fully baked.

Remove the foil and beans. Fill the crust with the apples, top with the candied pecans, and bake for another 10 minutes. Let cool slightly and serve with whipped cream or vanilla ice cream.
