

"I love the opportunity to create a pairing for a really fine desert wine and this Semillon from Stony Hill really inspired us" ...Traci des Jardins

One of the most acclaimed and respected chefs in the country; Traci des Jardins has been honored with numerous awards. She was a James Beard Foundation "Rising Star Chef of the Year", one of Food & Wine Magazine's "Best New Chefs" and San Francisco Magazine's "Chef of the Year"

Apple Tarts with Apple Ice
from Chef Traci des Jardins, Jardiniere Restaurant
(Serves 8)

1 pound puff pastry dough (there are many excellent commercial ones available, look for one with all butter)
2 tsp. water
1 egg yolk
4 ounces almond paste
7 Granny Smith apples or other tart, crisp baking apples
1/4 cup lemon juice
Sugar for baking

Preheat oven to 400°.

Roll puff pastry dough to a thickness of 1/4 inch (the store-bought variety will most likely be this thickness). With a cookie cutter, cut into 5" diameter circles. Poke a few holes in the dough with a fork. Make an egg wash mixture by whisking together the yolk and 2 teaspoons of water and brush over the pastry rounds covering completely. Roll approximately 1-teaspoon almond paste into a ball, flatten like a coin and place in center of each tart. Repeat this to form 8 tart shells.

Peel and core the apples. Slice very thinly with a knife or mandolin. Arrange slices around each tart using about 3/4 of each apple per tart. Brush with lemon juice. Sprinkle each tart generously with sugar and bake for 10 - 15 minutes. Dust with powdered sugar and serve with Apple Ice:

Caramel Sauce:

1/2 cup sugar
1/2 cup heavy cream
Water
Salt

Place the sugar and a little water to moisten into a heavy saucepan. Cook the sugar until golden brown, remove from the stove and add the cream and a pinch of salt. Place back on the stove and bring to a boil. Remove from the heat and reserve.

Apple Ice:

6 Granny Smith apples (2 cups apple juice may be substituted)
2-3 ounces lemon juice
6-8 ounces simple syrup (see recipe)

Juice apples through Acme juice-erator or equivalent with peel on. (This helps keep the color of the ice green).

Add simple syrup and lemon juice to taste. Pour into shallow pan and freeze, scrape and serve. (Or follow ice cream manufacturer's guide for ice cream maker). Garnish with cookies and/or fruit.

Simple Syrup:

4 cups sugar
2 cups water

Bring to a boil, remove from the heat and chill, keeps indefinitely.