

Apple Tart with Almonds

2 eggs
150 g sugar 6 oz
100 g melted butter 7 Tsp
150 g flour 10 oz
2-3 Apples
30 g almonds, slivered. 1 oz
1 Tsp sugar
Whipped cream or creme fraiche

- Beat eggs & sugar .
- Add melted butter & flour; stir till incorporated in dough.
- Spread into a buttered & breadcrumb sprinkled tart pan.
- Peel & core apples. Cut into thin slices, and layer evenly on top of dough.
- Sprinkle with almonds & 1 Tsp. sugar.
- Bake in preheated 400° oven for approx. 30 min.

Serve warm or luke warm, with whipped cream or crème fraiche on the side.



Sauteed Apple Rings with Hazel Nuts (dessert)

3-4 Apples
1 lemon
4 Tbs butter
2-3 Tbs sugar
2 oz Hazel nuts
4 Tbs butter
2-3 Tbs sugar
3 Tbs Raisins
1-2 Tbs Rum

- Wash & dry apples; cut into thick rings. Drizzle a little lemon juice on apple rings.
- Remove cores; saute in butter & sugar, till lightly golden. Place on plates.
- Caramelize chopped hazel nuts in butter & sugar for a couple of mintues.
- Add raisins, and spread over apple rings.
- Sprinkle with rum, and serve with whipped cream on the side.

