

APPLE DARTOISE with APPLE FILLING©10

Ingredients

1. Frozen puff dough sheets
2. Apple filling (See recipe below)
3. Egg wash made with half egg whites and half egg yolks for a darker shine
4. Apricot glaze
5. No-melt powdered sugar

Remove 2 puff dough sheets from the freezer, for every full sheet pan size Dartoise.

Use sheet of dough when still chilled but an easy rolling consistency.

Using rolling pin, roll out puff dough on a parchment paper, not a silpat to just fit a 18 by 26 inch sheet pan. This because the Dartoise will be cut in place and the silpat is easily cut.

Egg wash 1 inch all around edges.

Roll out a second puff dough sheet to approximately 1 inch larger both ways, than the bottom sheet. Set aside.

Place a 1 1/2 inch thick layer of Apple filling (recipe below) evenly over the puff dough, avoiding the 1 inch egg wash area.

Place the second layer of puff dough over the apple filling.

Press down the edges of the dough with a fork to help seal edges.

Egg wash entire top of dough sheet.

Dock, with even slashes all over dough for heat venting of apple filling during baking.

Place immediately in 375 degree F oven.

Bake until golden brown and the center of the Dartoise is slightly higher than the sides.

Remove from oven and immediately apricot glaze liberally not forgetting the very edges.

Cool to near room temperature before cutting.

Cut into 3 by 4 inch portions.

Assembled, un-baked Dartoise can be frozen then wrapped and baked later as desired. Can be frozen up to 3 months.

APPLE FILLING--SMALL BATCH©10

Apples (8-10 Large)	Approximately <u>5.00 to 5.50 lbs.</u> Large apples peeled, cored and cut into 1/2 inch chunks. Use Fuji, Breaburn, King, Cortland, Pink Lady, Crispin, Northern Spy, Honeycrisp or any good firm eating apple. (Do not use what are called cooking apples).	
Lemon juice	0.10 lb	45 grams

- Add lemon juice to container that the apples are to be cut into.
- Roll and toss apples to coat so that they will not turn brown.
- Place apples in stainless steel pot over medium heat, simmer until **half cooked** and semi transparent.

Apple sauce	1.00 lb.	454 grams (no sugar added)
Vanilla	0.01 lb.	4.5 grams
Brown sugar	0.25 lb.	113 grams
Cinnamon	0.015 lb.	6.8 grams
Lemon peel	0.005 lb.	2 grams (zested and chopped fine) or semi-dried
Golden raisins (optional)	0.20 lb.	90 grams
Butter (melted)	0.25 lb.	113 grams

- Add above ingredients to the pot of apples, stir and bring to a bubbling stage with the butter.

Cornstarch (or clear jell, clear cook starch or instant clear starch)	0.11 lb.	50 grams
Water	0.30 lb.	136 grams
TOTAL	6.47 lbs	2934 grams

- Add the cornstarch to the water, whisk together to a smooth consistency.
- Add to the apple mixture, stirring while the cornstarch mixture cooks and the white color of the cornstarch is gone.
- Apple filling can be refrigerated 4 days and frozen up to 6 months in well sealed container.
- Cool mixture to near room temperature before making Turnovers, placing in tart shell or making Danishes.

When baking from frozen state.

- Remove from freezer, rest at room temperature no more than 20 minutes before baking.
- Re-Egg wash before baking.