



Apple Rose Pie

Source: adapted from Clinton Kelley, *The Chew*
Servings: 8 **Level:** Moderate **Total Time:** 45-60 min

Ingredients: Apple Rose Pie

1 box Puff Pastry
2-3 large Apples, Honey Crisp, core removed and thinly sliced
1 Lemon, zested and juiced
¼ c Sugar
1 † Cinnamon
½ † freshly grated Nutmeg
¼ Sea Salt
8 oz Apricot Preserves

Ingredients: Apple Crème Anglaise

2 c Half-n-Half
1 Vanilla Bean, split lengthwise, beans removed with the back of a knife
4 Egg Yolks
¼ c Sugar
3 T Calvados, Apple Brandy

Directions:

Preheat oven to 375°F. Lightly butter an 8-inch pie dish.

To a large bowl, add the sliced apples and lemon juice, cover with water. Microwave for 3 minutes until the apples have softened. Drain the apples and pat dry. In a bowl add the sugar, cinnamon, nutmeg and salt, mix to combine and set aside.

On a lightly floured work surface, lightly roll out the puff pastry. Cut into 3-inch by 12-inch strips. In a medium bowl, combine apricot preserves and 1 tablespoon of water.

To a strip of puff pastry, add 1 tablespoon of preserves in an even layer. Place the rectangle in front of you so that the top and bottom are the long ends and the sides are the short ends. Shingle the top half of the rectangle with 2 rows of sliced apples, so that the round edges are sticking out the top. Sprinkle evenly with the cinnamon sugar mixture. Fold the bottom half up to envelop the apples. Half of the sliced apples should be sticking out. Starting with a short end, tightly roll the rectangle of apples so it looks like a rose. Continue filling and rolling apple roses.

Beginning with the center rose and working around it, place apple roses close together in prepared pie dish. Bake for 50-60 minutes until crust is golden-brown. If browning too quickly, tent with foil. Cool for 10 minutes. Brush with more preserves.

To serve, spoon some Apple Crème Anglaise, recipe follows, onto a dessert plate and top with a piece of tart.

Directions: Apple Crème Anglaise:

Prepare an ice bath. Set a medium-sized metal bowl aside, which fits inside the ice bath. Place a medium saucepan over medium heat. Add the half-and-half, vanilla beans and pod. When bubbles begin to form around the side of the pan, remove from heat. Remove and discard vanilla pod.

Meanwhile, in a medium bowl, add the egg yolks, sugar and calvados. Whisk to combine. Starting with a tablespoon at a time, slowly add half of the hot half-and-half into the egg yolk mixture, while whisking vigorously. Pour mixture back into the saucepan and return to medium heat. Cook, stirring constantly, with a wooden spoon, until the sauce thickens, about 5 minutes.

Transfer sauce to metal bowl and place over the ice bath, and stir to cool. Strain sauce if necessary.