

“SWEET AND SAVORY BAKING DELIGHTS”



Tuscan Apple Tarta

4 tart mixed apples, peeled and sliced thinly $\frac{1}{4}$ - $\frac{1}{8}$ " thick

Juice and zest 1 lemon

$\frac{1}{2}$ cup unbleached all-purpose flour

2 teaspoons baking powder

$\frac{1}{4}$ teaspoon black pepper

1 $\frac{1}{2}$ cups sugar

2 eggs

$\frac{1}{2}$ cup softened unsalted butter

1 cup whole milk

$\frac{1}{2}$ teaspoon fresh rosemary, finely chopped

2 tablespoons sugar, for topping

1. Preheat oven to 350° F. Butter entire tart pan.
2. Peel the apples and slice them thin. Place slices in a bowl. Sprinkle with fresh lemon juice and zest to prevent them from turning brown.
3. Dry ingredients: In a large bowl, mix the flour, baking powder, pepper, and sugar.
4. Wet ingredients: In another bowl, beat the eggs, butter, milk and freshly chopped rosemary for a couple of minutes. Pour this wet mixture in with the dry ingredients.
5. Next, gently fold in the apples slices into the batter. Be sure to coat them well. (Don't worry if the butter, milk and egg mixture isn't creamy; it's ok as long as the butter is softened) Pour the apple batter into the buttered tart pan. It should fill about $\frac{2}{3}$ of the pan.
6. Sprinkle the top of the tart with the sugar. It will caramelize and add a beautiful color to the top of the tarta. Depending on your oven, bake the tart 45-60 minutes, or until golden on top. Be sure to rotate the tart pan once during the baking process. Test the middle of tart with a fork; it should be the consistency of custard, but not runny. If the center is still too runny, simply bake a few extra minutes.
7. When ready, let it rest for 10-15 minutes before slicing. Serve it warm or at room temperature.

Fresh Herbs and Feta bread

A pat of unsalted butter for the loaf pan

2 tablespoons sesame seeds

1 1/4 cups unbleached all-purpose flour

1 tablespoon baking powder

3 large eggs

1/2 cup plus 2 tablespoons plain unsweetened whole yogurt

1/2 teaspoon fine sea salt

1/2 teaspoon freshly ground pepper

7 ounces feta cheese (or substitute with goat cheese)

1 bunch fresh herb (flat-leaf parsley, basil, chives, mint, or a mix), about 1 cup loosely packed, rough chop

1. Preheat the oven 350°F. Butter a (9-by-5-inch) loaf pan and sprinkle half the sesame seeds onto the bottom and sides, shaking the pan to coat.
2. Combine the flour and baking powder in a bowl.
3. In a medium bowl, whisk together the eggs, oil, yogurt, salt, and pepper. Stir in the cheese and herbs.
4. Fold the flour mixture into the egg mixture. Don't overmix the batter, it's okay if a few lumps remain.
5. Pour batter into prepared pan, level surface with a spatula, and sprinkle with the remaining sesame seeds.
6. Bake for 40-50 minutes until the loaf is golden and a knife inserted in the center is clean.
7. Cool a few minutes. Unmold and cool. Serve warm or at room temperature.

Rustic Carrots Tart Tatin with Brown Sugar (Rectangular)

2 cups whole milk ricotta

¼ cup heavy cream

Kosher salt and black pepper

3 tablespoons extra virgin olive oil, *divided*

1 sweet onion, thinly sliced

2-3 large various color carrots, thinly sliced into coins

1 package frozen puff pastry, thawed in frig

1 large egg, beaten

¼ cup coarsely chopped fresh chives

2 tablespoons dill sprigs

1. Preheat oven to 425F. Line baking sheet with parchment paper.
2. Whisk ricotta and cream in a small bowl, season with salt and pepper.
3. Heat 2 tablespoons oil in a large skillet over medium-high heat; cook onion, stirring occasionally, until soft and starting to golden brown, about 5-8 minutes. Add carrots and cook tossing occasionally, 2-3 minutes; season with salt and pepper and set aside.
4. Lightly roll out pastry on parchment paper just to smooth out creases. Transfer to a baking sheet. Lightly score a 1" border around pastry. Brush with egg; bake until golden and slightly puffed, 10–15 minutes.
5. Remove from oven and spread ricotta mixture over pastry, staying within border. Scatter reserved onion and carrots over top. Bake until carrots are tender, onion is starting to caramelize, and pastry is golden brown and baked through, 25-30 minutes. Let cool.
6. Just before serving, toss herbs and remaining 1 tablespoon of oil in a bowl: season with salt and pepper. Scatter over tart.