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## INGREDIENTS

12 medium sized pieces

### **Apple and marzipan tart**

150 grams of flour  
35 g powdered sugar  
1 pinch of salt  
1 vanilla pod  
1 egg yolk  
100 g cold butter  
200 g marzipan paste  
3-4 slightly tart apples (approx. 650 g, for example Boskop)  
3 tbsp lemon juice  
100 g apricot jam

Sift the flour and powdered sugar on a work surface. Make a hollow in the middle and add salt, scraped vanilla pulp and the egg yolk. Spread the butter in flakes on the edge. Knead everything starting from the middle, shape it into a ball, wrap in foil and refrigerate for about 30 minutes.

Roll out the marzipan mixture between 2 sheets of baking paper to a circle with a diameter of 28 cm. Peel and quarter the apples, remove the core and cut into thin, evenly thick wedges. Drizzle with lemon juice.

Knead the pastry briefly, roll out to a diameter of 28 cm and turn into the tart pan, if necessary, shape the edge from excess dough. Peel off the baking paper from the marzipan paste and turn it out onto the pastry, then peel off the second baking paper. Cover the dough evenly with apple slices and bake at 200° C on the 2nd shelf from the bottom for 20 minutes (fan-assisted 15 minutes at 175° C).

During the baking time, dissolve the jam over low heat and strain through a sieve. Brush the jam onto the finished cake while it is still warm.

### **Wine recommendation**

Jurançon