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## Apple tarts

INGREDIENTS (24 pieces)

### Dough

250 g flour  
125 g cold butter  
80 g of sugar  
1 pack of vanilla sugar  
1 egg  
1 pinch of salt

### Filling

5-6 apples  
2 tbsp butter  
300 - 400 ml of cream  
cinammon  
1 - 2 sachets of vanilla sugar

Knead all the dough ingredients into a smooth short pastry. Let it rest in the fridge wrapped in cling film for 30 minutes.

Grease two muffin trays and dust with flour. If there is only one tray, prepare it in two passes. Preheat the oven to 200 ° C, roll out the dough and cut out 24 circles with a diameter of approx. 10 cm each. Place these circles in the troughs of the trays, press them in, prick them with a fork and bake them in the oven for about 12 minutes light brown.

For the filling, peel the apples, cut out the core, and cut apple into small cubes. Heat the butter in a pan and lightly sauté the apple cubes and mix in some ground cinnamon. Allow to cool slightly. Whip the cream together with the vanilla sugar until stiff, add sugar and a little cinnamon if necessary and pour into the molds. Spread the cooled apple cubes on the cream filling of the molds..

### Wine recommendation

White 10 Years Old Porto, Kopke