

# Warm tartlet with apples and cheese

CHOOSE FROM GOAT'S CHEESE, MUNSTER, MAROILLES



LÉONCE BLANC APPLE COMPOTE 24% WITH PIECES



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## For the pastry

(makes 1800 kg)

T55 flour	520 g
Cold melted butter	170 g
Cold water	225 ml
Fleur de sel	25 g
White vinegar	40 ml

### PREPARATION:

In the mixer pour the water, vinegar and salt.

Add the T55 flour then the cooled melted butter.

Mix with the dough hook for at least 2 minutes until the dough is smooth.

Remove the mixture, shape it into a flat square.

Cover with film and refrigerate.

## For the butter and flour mixture

Top quality butter	600 g
T45 flour	225 g

### PREPARATION:

In the mixer bowl, put the diced chilled butter and the T45 flour.

Using the paddle, combine at slow speed until the mixture is soft and smooth.

Remove from the bowl and flatten out to a rectangle.

Cover with film and refrigerate for 1 hour.

### Folding:

Roll out the pastry to a 25x25cm square and roll out the butter and flour mixture to 25x50cm rectangle.


Put the pastry in the centre of the butter and flour mixture and fold the 2 ends of the butter mixture over the pastry to meet in the middle, keeping the edges very straight.

Turn the pastry a quarter turn and roll it out (3 x longer than wide).

Fold the pastry into three, keeping the edges very straight. Wrap the pastry in film and refrigerate for 2 hours. The first fold is done.

Repeat 4 times so you have 5 folds leaving 1 to 2 hours between each fold.

## Filling and assembly for 12 tartlets

- 12 x 9cm circles of pastry rolled out 4mm thick
- 12 x 10cm circles of pastry rolled out 4mm thick
-  **Léonce Blanc** apple compote 24% with piece
- 12 x 40g portions of your choice of cheese, preferably unpasteurised :  
Maroilles, Munster, Livarot, Camembert, goat's cheese
- Cumin or caraway seeds
- Egg wash

### ASSEMBLY:

Put 6 x 9cm pastry circles each on 2 baking trays covered with baking paper. You can use squared baking trays as well.

Spread 60g of compote on each pastry circle, leaving a 1cm border from the edge.

Put 40g of cheese on top of the compote without touching the pastry. You can sprinkle a few cumin or caraway seeds on top of the cheese.

Use a brush to dampen the pastry around the compote.

Top with the 10cm circles of pastry.

Seal and crimp the edges.

Egg wash the tartlets and decorate with a knife.

Refrigerate for at least 3 hours for immediate use. Or freeze for later.

Bake at 220°C on baking paper for 10 to 14 minutes.

The pastry must be cooked through.

Serve with a salad with a cider vinegar dressing.

## Suggestion

You can add a touch of honey, when tasting the recipe with goat's cheese.

