

The background of the entire cover is a close-up photograph of five caramelized apple roses. These are made from thin slices of apple, rolled into a spiral, and then cooked in a syrupy liquid until they are a deep golden-brown color with some darker, caramelized edges. They are arranged on a dark, textured surface that looks like stone or concrete, with some small crumbs scattered around. The lighting is soft, highlighting the glossy texture of the caramel.

CHRISTOPHE ADAM

APPLES

SIXTY CLASSIC AND INNOVATIVE RECIPES
FOR NATURE'S MOST SUBLIME FRUIT

RIZZOLI
NEW YORK

A Selection of Apples

For most recipes, you will have the choice between several varieties of apple—hardly ever is only a single one appropriate for a specific dish. For desserts and pastries, we have decided to categorize apples according to their taste and texture: sweet or sour, firm or soft, dense or juicy, also taking into account that some apples soften when cooked and others hold well.

Of the several hundred varieties that grow in France, and 2,500 in the US, available at super-markets or small village markets, at fruit and vegetable stores, or picked from the garden, we will only mention a few. We include many of the most common apples, others that are somewhat unusual, and a small selection of French heirloom apples.

A last but essential point to bear in mind: apples are seasonal. Apples that can be bought year-round tend to be available because they have undergone some chemical treatment or other. Some of the early apples are ripe to be picked late in summer, while most are ready in fall; still others reach maturity in winter. And almost all can be stored until the following spring. When and whether you can find them depends, of course, on how well they keep.

American Reds ⁽⁷⁾

Firm (sometimes mealy), crisp, fairly juicy, sweet, not very flavorful, translucent flesh, shiny skin. An apple to slice or to bite into.

With the Red Delicious that was used to make hybrids including Starking Delicious, Starkimson, and Red Chief, the Reds are all similar. They have a dark red skin, a truncated cone shape (narrower at the base than at the top), and gleam like well-shined shoes. They are the archetypal apple to give to the teacher in the morning. Since they were developed, they have been classified—and wisely so—as apples for intensive farming and decorative apples for the fruit basket. Nevertheless, some traditional and organic apple farmers manage to bring out their true nature; these are crisp, sweet, and juicy. Red Delicious has been found to be the apple richest in antioxidants (quercetin), so if you happen to find organic Red Delicious, simply wash them and bite on them with the skin. All of these apples are best eaten raw; they are unsuitable for cooking—and even more unsuitable for baking in pastry.

Antarès®

Firm, crisp, juicy, flavorful, good to eat and cook with.

This is a recent variety dating from 1980. It has a rustic appearance and its skin is marbled, with red and orange hues, similar to that of the Pippin and other heirloom varieties. The flavors of this versatile apple are a good balance between sweet and sour. The Antarès® is in season from September to early April.

Belle de Boskoop (Boskoop) ⁽¹¹⁾

Firm, very tart, moderately juicy, and crisp. Good for all desserts and all other culinary uses. A cooking apple.

This is a traditional fall Pippin that originated in the Netherlands in 1856. Its distinctive skin is slightly rough, grey-green on a red background. This firm, large-sized apple is very tart, and, because the flesh has little juice, it is not as good as many others when eaten raw. However, it holds its shape when cooked and is multipurpose for baking. In fact, it is an ideal tart or pie apple: simply ensure that its sourness is balanced. It is very rich in Vitamin C, containing double the amount found in the Golden Delicious, and it keeps well.

Braeburn

Very firm, tart, juicy, and crisp. Good for eating, juicing, and baking.

This fall apple, with its brick-red skin and green and tawny striations, comes to us from New Zealand. It is usually oblong or conical and generally lopsided. Since Braeburn apple trees are very productive, it is a variety that apple producers like to cultivate, and it is found worldwide. .

Chantecler ⁽¹⁰⁾

Firm yet yielding, with a good sweet-sour balance, juicy, crisp, with a pronounced flavor. Good to eat raw, but also good for baking and savory cooking.

This apple is known, more precisely, as the Chantecler-Belchard. It is yellow and ripens fairly early—it is picked early in October. It resembles both the Golden Delicious—with a little more roughness—and the Reinette Clochard (also from France, but known since the 1880s) and there's a reason: it is a hybrid of the two varieties. It is round, but slightly flattened, with a skin of one hue that is often scabbed with small grey dots. Those who find the Golden Delicious a tad impersonal but like its firm texture will appreciate the Chantecler. It is well-flavored, excellent raw, and well-balanced. An apple that holds its shape when cooked, it is one of the most suitable varieties for both baking and cooking.

Cox's Orange Pippin

Firm, juicy, sweet, flavorful, and excellent for all purposes. Good in tarts, particularly upside-down apple tarts (tarte Tatin).

This English apple, considered as the classic English-style apple, dates back to 1825, could almost be considered an heirloom variety, and it is from the Reinette category. Its color is orange, it is juicy and firm and its sweetness has pear-like notes. It is the only variety of apple whose seeds audibly rattle when the fruit is shaken. All in all, it is a wonderfully versatile apple. Currently a little out of favor in the general distribution circuits, it can often be found at farmers' markets.

Cox's Orange Pippin apple trees have very particular climate needs and thrive best in cooler summers; they can be found growing in Nova Scotia, New York, and the Pacific Northwest.

Elstar

Crunchy yet soft, sweet, a good dessert apple, also good for juices and for applesauce.

The underlying skin color is yellow, spotted or striated with red. One of the early apples, picked in September, it is easy to find in supermarkets, where it is never quite as good as its cousins grown on small or organic farms. It was bred in the Netherlands in the 1950s, and is perfect as a dessert apple: sweet, crisp, and refreshing. Applesauce made with Elstar apples is always delicious. If you are baking with Elstars, keep in mind that the flesh softens: to make the most of this attribute, use them in cakes and fritters rather than in tarts.

Fuji ⁽¹⁾

Firm, juicy, sweet, and crisp with a fragrance of rose. A dessert apple, also used to make juice and hard cider.

Developed in Japan, where this variety represents 80% of apple consumption, it is also used to make hard cider. China too is now a large producer of Fujis, and the finest examples of these apples are to be found in Asia: sizable, flavorful, and crisp. Fuji apples, which are harvested in the fall, are light red or pinkish and their flesh ranges from white to greenish yellow. The trees must be grown with the utmost care to ensure their delicious flavor, otherwise they are of little culinary interest. Good-quality Fujis are perfect dessert apples and make excellent juice.

Gala and Royal Gala ⁽⁸⁾

Firm, juicy, sweet, crisp, with a fragrance of yellow flowers. Best eaten raw as a dessert apple, but can be cooked.

Gala and Royal Gala are synonyms for the same apple. They come to us from New Zealand and have been commercially distributed in Europe and the US since the 1980s. With its season starting in September and ending in May, this early variety has been a huge success, and it's easy to understand why: it is round, firm, juicy, and crunchy, and its yellow, slightly translucent flesh has a delicious taste with notes of vanilla. Its aroma is reminiscent of yellow roses or freesias. It is also an extremely attractive fruit, with a shiny yellow skin finely striated with red. Should you want to take full advantage of its natural sweetness, it can be cooked, but it is better raw, and makes excellent juice.

Golden Delicious ⁽²⁾

Firm, sweet, juicy, crunchy, aromas of vanilla (when well grown). Multipurpose, but best for baking.

This classic apple that originated in West Virginia, US, is the one most widely found on commercial circuits. Golden Delicious apples are a super-market mainstay in most of the world, but the question is: does this variety deserve its success? The best Golden Delicious are grown at medium altitudes, and these are the only apples in France that have a PDO (Protected Designation of Origin) status. At their worst, when intensively farmed, they are watery and bland, the sort of thing one would expect to find in a school cafeteria. Yet it is also the apple most widely used by French pastry chefs, because if its flesh, which holds when cooked. So let's focus on the finer Golden Delicious, those PDO from the Limousin and Savoie regions, that are allowed to ripen until their pale yellow skin flushes pink, and whose sweet, vanilla taste is the best the variety can offer. They come into season in September, but it goes without saying that intensively farmed Golden Delicious are available year-round.

Granny Smith ⁽⁶⁾

Firm, very tart, juicy, holds well when cooked. A cooking apple that is also good as a dessert apple, but under certain conditions.

This apple was developed in Australia by a certain Mrs. Maria Ana Smith in 1868. It arrived in the US in the late 1960s, and is one of the most well known apple varieties. With its smooth green color (the ultimate apple green), its waxy skin, and characteristic oblong shape, it is always recognizable. However, the color is not entirely natural: the apple is harvested around September, before it is completely ripe (hence its acidity). If it ripens fully on the tree, it turns a yellowy pink and its flavors become more pronounced. Alongside the Golden Delicious, and because it holds so well when cooked, it is a favorite among pastry chefs, who tend to use the one for its sweetness and the other for its sourness. It is also widely used raw in savory recipes, particularly because its flesh browns more slowly than that of the other varieties. However, because it is not quite ripe, it is best to avoid biting into it raw.

Jonagold and Jonagored ⁽⁵⁾

Softens nicely when cooked, crisp when raw, sweet, juicy, and fragrant. Perfect for tarts, desserts, and applesauce.

The Jonagold is a hybrid of the Golden Delicious and the Jonathan, a classic American variety. It was created in 1943 in New York State. It is good both raw and cooked, with its flesh softening nicely when cooked. The Jonagored is a sport (a natural genetic mutation) of the Jonagold.

Juliet

Firm, crisp, juicy, fragrant (with notes of rose). Good sweet-sour balance. A dessert and cooking apple, usually organic.

This delicious apple was developed in France using exclusively organic growing practices—one of the first in the world—and was re-created in the US by three universities. It is gaining in popularity and is increasingly exported from France. It is a lovely bright red color on a yellow background, and it is firm and shiny, with fine-tasting, crisp white flesh that has just the right degree of firmness. We advise it for all uses, but particularly for juice, unpeeled. (Since it's organic, that does not pose a problem; just don't forget to wash it.)

Pink Lady® ⁽³⁾

(Variety name: Cripps' Pink)

Firm, sweet, juicy. A dessert apple and one for juice.

Crisp with an attractive pinky color, the Pink Lady, developed in Australia from the Golden Delicious and Lady Williams, is easy to find. It is the only truly pink apple. But intensive production worsens its less desirable tendencies and those you find in supermarkets are often watery and bland. This sort of farming uses massive amounts of pesticides, so it's best to hunt out organic Pink Lady® apples. It is not really suitable for cooking or for baking.

King of the Pippins

(Reine des Reinettes)

Firm, crisp, fragrant, sweet, juicy, truly excellent raw and cooked. A good apple for tarts, upside-down apple tarts (tarte Tatin) in particular.

The Reinette family includes more than one hundred varieties. It originated in France and dates back to the 1770s. The apples are medium-sized fruits that do not really fit a single description. Any round, slightly flattened apple whose eye is smooth and free of bumps is considered to be Reinette-shaped, unlike the Calville shapes (see Calville), which are bumpy, asymmetrical, and have ribbing around the eye. The Reinettes vary greatly in terms of taste and texture. The Reine des Reinettes is a matte yellow striated with orange and

red. Its delicate, delicious flavor evokes fresh walnuts (and in fact we like to eat it raw, accompanied by walnuts). It is one of the finest apples for baking and pastry.

Reinette Clochard

Firm, crunchy, juicy, sweet, fragrant with vanilla notes; keeps well, good sliced, also excellent for pastry making.

This small heirloom Reinette of a variety that was almost forgotten made its comeback in France some fifteen years ago, and is now a star. The name translates to "homeless" or "tramp little queen"—with reinette meaning "little queen." It originated in the west of France, in the Charente, Poitou, and Vendée regions, where it is still widely found. Because it traveled well, it was the first apple exported from France. Yellow and round, sometimes with an orange blush on one side, it is covered in minute black spots. A late apple, it can be eaten right through winter, and keeps until well into spring. Its sweet vanilla flavor is reminiscent of that of the Chantecler—not surprising, because the Chantecler was bred from the Clochard and the Golden Delicious. It is also comparable to the McIntosh, an old North American variety.

Reinette Grise du Canada ⁽⁹⁾

Also known as Pomme Gris and Pomme Grise

Very firm, little juice, very sour, good for cooking and for tarts.

This is a grey, greenish, rough, lightly flattened apple. Its flesh is compact, white, firm, and tangy, and so it is excellent when paired with savory dishes. (In France, it is the apple traditionally served with boudin aux pommes—blood sausage with apples.) Because it can reach sizable proportions, it also bears the moniker of *monstrueuse* du Canada (gigantic one of Canada), when in reality it originated in England. It has a good texture for pastry-making, but do check on just how sour it is so you can adjust the sweetening.

Tentation® ⁽⁴⁾

Also known as Delblush.

Firm, sweet, juicy, crunchy, delicately tangy, excellent for pastry-making and for candied confections.

Created in 1979 by the Delbard orchards in France, the Tentation® is a cross between the Golden Delicious and a variety called the Blushing Golden. It has obvious similarities to the Golden Delicious, but with a little more sourness. The shape is oblong (it is taller than it is wide) and the color is pale yellow with a pink blush. The Tentation® has notes of sugarcane, aniseed, and quince, with just a hint of mint. It is excellent for tarts and upside-down cakes, and poached in vanilla-scented syrup.



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(S L I G H T L Y) M O R E U N U S U A L V A R I E T I E S

Akane

Tokyo Rose

**Firm, juicy, sour, aromatic, early season.
Mainly to be eaten sliced and juiced.**

This attractive little apple comes to us from Japan (it is also known as the Tokyo Rose). It can be found at markets in mid-August—the first apple to appear—but the season does not last long, for it is rarely available after October. The skin is a lovely, intense red over pale yellow that verges on white. The flesh is white, crunchy, juicy, tangy, and transparent, with a slight taste of strawberry. If cooked, it becomes very fragile; it is best eaten sliced or juiced.

Idared

**Tender, juicy, mild-tasting, aromatic, and rather tangy. Good
eaten out of hand and to cook for applesauce.**

Developed in the 1930s in Idaho, this attractive, large-sized red apple appears in fall. Its crisp but delicate white flesh softens when cooked, so it is perfect for applesauce and marmalades. It is also excellent eaten raw. The Idared grown in climates with cold winters can be extraordinary, with a heady fragrance and aroma.

Junami

**Very firm, juicy, crisp, with a good sweet-sour balance.
A good apple to bite into.**

The lovely red of this Swiss-developed apple is due to the fact that it is a hybrid of the Elstar, Maigold, and Idared varieties. It is crisp, refreshing, and richly flavored. We prefer to eat it raw.

Melrose

**Very firm and crisp, fragrant, with a good sweet-sour
balance. An apple to slice, as well as for baking, juicing,
and making hard cider.**

This is the official apple of Ohio State. It is notable for its attractive red color and may grow to a considerable size. It is harvested late and is a good winter apple. The Melrose is suitable for both pastry-making and eating raw.

RubINETTE

**Very firm, crisp, aromatic, with a good sweet-sharp balance.
An apple to enjoy raw and to cook, excellent in jams.**

A cross between the Cox's Orange Pippin and the Golden Delicious, the RubINETTE was developed in Switzerland in 1964. In Europe, it flourishes in eastern France, Switzerland, and Germany, and it grows in orchards in Northern America. Orange or green, and striated with red, it is a versatile apple. It is renowned for its delicacy and flavor and is a favorite in family orchards in France. Because it retains its crunchiness and good texture even when cooked, it is perfect for jams and chutneys.

S O M E F R E N C H H E I R L O O M V A R I E T I E S

Anisa

(Pomme d'Anis)

**Very firm and very juicy, crisp, tangy, and with
an aroma of aniseed. An apple to eat out of hand,
cook with, and for hard cider.**

Small, round, and rough-skinned, this bronze apple with a fiery red blush is an attractive variety found in the southwest of France, in the Basque region in particular, where it bears the name of Anisa and where it is a favorite for hard ciders and artisanal juice. With its extremely firm flesh, it is an excellent apple to slice and to use in tarts. If you are in the southwest of France in fall, look out for it at farmers' markets.

Blenheim Orange Apple ⁽¹⁵⁾ (Bénédictin, Bénédictin de Jumiège, Reinette Normande)

**Of average firmness, but flavorful with a good sweet-sour
balance. White, mild flesh. Versatile, good for hard cider.**

This very old heirloom variety is harvested in fall. In France, the monks at Jumièges Abbey in Normandy used to grow it; today it grows mainly in Haute-Normandie. Of average size and round, it is good for all purposes, including for making cider (and hence for juice). It softens nicely when cooked but retains its shape, making it ideal for the tarte Tatin (apple-upside-down cake).

Calville

Firm, aromatic, crisp, juicy, sour—an excellent multipurpose apple.

In France, the name Calville, like that of Reinette, refers not to one apple but to a group of very old heirloom varieties that are ribbed, asymmetrical, elongated to various degrees, often lopsided, and often ribbed around the eye with waxy skin. They are firm, juicy, and versatile, rich in vitamins and very flavorful. At farmers' markets in the French countryside, various types of Calville can be found, including the Calville Blanche, Calville Rouge, Lombarts Calville, and Calville du Roi. They ripen either in fall or in winter, depending on the type. The winter Calville Blanche was said to be the favorite apple of Louis XIV; trees were planted at orchards of Versailles. It is depicted in Renaissance paintings and in one of Monet's still lifes.

Guillevic

**Juicy, sweet, delicate, fragrant—one of the best apples for
hard cider. Can also be eaten raw.**

This is not an apple you'll find easily at farmers' markets in France, and even less at supermarkets. But this yellow variety that comes from the Morbihan, part of Brittany, is one of the best hard cider apples there is. It gives plentiful juice that is clear and sweet, making for a remarkably fine monovarietal hard cider. If you're hunting for some of the best French hard ciders, look out for "Pur Guillevic" or "100% Guillevic" on the labels.

Lady Apple (Api)

"Pomme de reinette et pomme d'api..."

All French children learn a nursery rhyme that starts with the name of two apples, Pomme de Reinette and Pomme d'Api. Although many have probably eaten a Reinette, it is doubtful whether any have actually tasted an Api (the more common name in Europe), an old French variety that is now very rare. It is thought to have been discovered in Brittany, in the Forest of Api, and dates back to the sixteenth century. Small, flattened, and slightly lop-sided, the Lady apple is often pale green or yellow with a bright red cheek; there is also a larger cultivar, the Api Noir, or Black Lady apple. Should you stumble upon a country market where they are on sale, don't hesitate to try them: they are delicate, crisp, refreshing, and full of flavor—the perfect apple to eat out of hand.

Patte-de-Loup ⁽¹⁴⁾

**Very firm, crisp, sour, fragrant, of average juiciness.
Excellent for pastry-making.**

This apple is immediately recognizable thanks to the long, deep scar on one side of the fruit, as if it had been scratched by a wolf—its name means "wolf's paw." This small round, grey-green, rough-skinned apple is a very old variety thought to date back to at least the Middle Ages; it originated in the Maine-et-Loire part of the Loire region. It is going through a revival in France, particularly with organic farmers, and can now be found at farmers' markets. We are fond of this rustic late-season apple, sold through winter and in spring, for its tangy taste with hints of aniseed. It's one of the finest apples there is.

Rambo

(Rambour)

Softens when cooked, tender when raw, tangy.

A good cooking apple.

Very many varieties of heirloom apples bear the name of Rambos (there are winter and summer Rambos, for example), first recorded in France in 1535 and once widely grown in parts of the US. They are large and slightly flattened, irregularly shaped. The flesh is soft and they are better cooked than raw—in fact, they are perfect for applesauce. With their tartness, they are excellent paired with savory dishes, such as game and roasts.

Reinette d’Armorique ⁽¹³⁾

Firm, crisp, sweet, fragrant, with a good sweet-sour balance.

A versatile apple good for slicing, pastry-making, juice, and hard cider.

Armorique is part of the Brittany region and this apple also bears the name of Reinette de Bretagne. It is harvested in the fall and keeps for a very long time. Yellow with a red blush, the skin is scabbed with rough, grey marbling. It is highly appreciated in its growing region, a peninsula, where it is still widely grown. A fine multipurpose apple in all respects.

Reinette de Bailleul ⁽¹²⁾

Firm, juicy, crisp, fragrant. An apple to cook and to eat out of hand. Use for hard cider, jelly, and to make sucres de pomme, a confection made in Normandy.

This traditional round, slightly flattened apple is green with red striations. No one knows why it also bears the name of Gros Hôpital (big hospital), but it can grow to a large size. The shiny, waxy skin hides a very dense flesh, making this a weighty fruit. In fact, a local saying in Normandy, where it originates, makes an offensive allusion to its weight. If you are traveling in Haute-Normandie or in Picardy, you will find it at farmers’ markets. There is nothing you can’t do with the Bailleul: slice it, make tarts and applesauce, but mainly hard cider and jellies—it is rich in pectin.

Rouget de Dol

Very firm, crisp. It keeps well and is very versatile, particularly good for hard cider.

The Rouget de Dol, a small red apple, is one of the classic varieties of the Ile-et-Vilaine area. Much appreciated as an apple for hard cider, it is versatile and good both raw and cooked.

Sartha’s Yellow

(Reinette du Mans, Reinette Jaune)

Firm when harvested, tender when ripe. Fleshy with a slight tang and a vanilla fragrance. Cooking and eating apple.

The Reinette du Mans comes from the area around Le Mans, in the Sarthe region. It was developed early in the nineteenth century. It is rather large, and a light green-yellow (*jaune* means “yellow”) dotted with small grey spots. It is highly recommended for tarte Tatin, because its flesh softens even though it retains its shape. It is also an excellent apple for applesauce.

Wise Apple

(Court Pendu)

Firm, very fragrant, crisp, sweet.

A dessert apple, for pastry and hard cider.

Court Pendu Rouge, Blanc, Plat, and Dur... This is a particularly old French variety of apple, with references going back to at least 1613; it was popular in Victorian times as a dessert apple. They are large-sized apples with delicate white flesh, very flavorful and sweet, and a distinctive, slightly sour, aniseed-like aftertaste. In the past they were thought to have medicinal virtues; they enjoyed the reputation of being the best of all apples.

Yellow Bellflower

(Belle-Fleur or Belle-Fleur Jaune)

Firm, juicy, sweet. Versatile, an excellent dessert apple.

This apple originated in New Jersey, and can be dated back to 1742. Fairly large and oblong, it is very attractive, with a bright yellow skin and an orange-hued blush on one side. Yellow Bellflowers are often lopsided, with a smooth skin, sometimes speckled with small black spots. The flesh is firm, crisp, and sweet, somewhat reminiscent of that of the Golden Delicious, although it has more character.

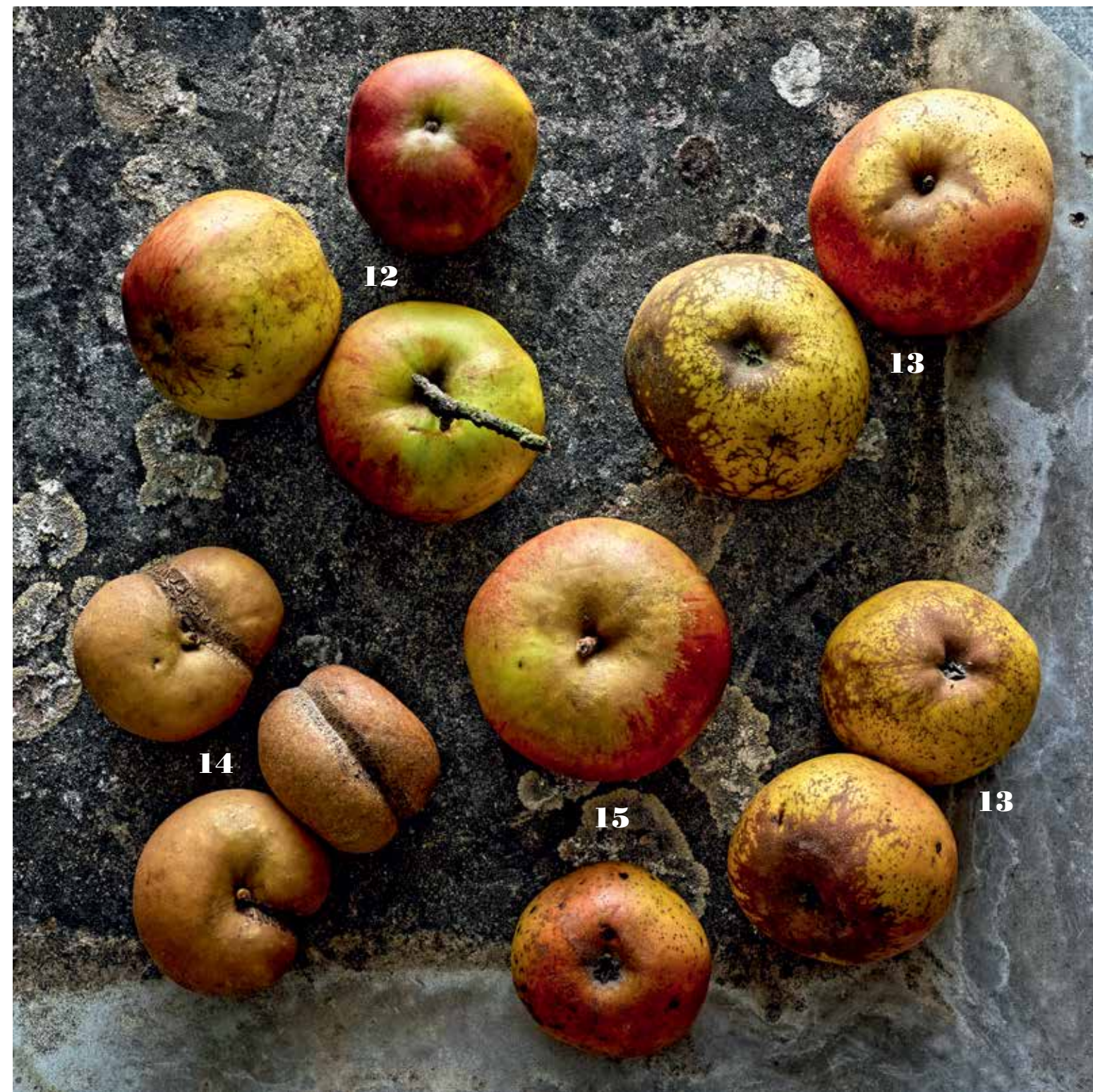
Yellow Transparent

(Transparente de Croncels)

Softens well when cooked, juicy, not crunchy, slightly tart.

Mainly a culinary apple.

This large-sized apple, not to be confused with the other Transparents, owes its name to its skin—pale yellow with a red blush—that gives an impression of transparency. It is one of the early apples (August and September), and must not be harvested when too ripe, or it will be mealy. In fact, it is best eaten slightly under-ripe. If you are looking for an apple that softens well when cooked, this one is perfect. In fact, it is best cooked.



We like to make these tartlets with red apples, which give a pretty floral effect. However, if you use several varieties, you will create a bouquet of different-colored roses: red, yellow, orange, and even pale green.

Apple Roses

MAKES 10 ROSES
(IN TEN 3-INCH/8-CM SILICONE MOLDS)

4 large apples of different colors
Juice of 1 lemon
1 lb. (500 g) puff pastry (see page 58), or store-bought
1 egg, lightly beaten, for the egg wash
7¼ oz. (220 g) applesauce, about 1 scant cup (see page 29)
7 tablespoons (3½ oz. / 100 g) butter, melted until lukewarm
5 ounces (150 g) quince jelly for the glaze

Core the apples, but of course, do not peel them. Cut them in half from top to bottom. Have a bowl of cold water ready with the lemon juice stirred in. Using a mandoline, slice the apples very thinly, dipping them immediately in the bowl of water so that they do not brown. Place the bowl with the apple slices in the microwave oven on medium-high (600W) for 1 minute to soften them slightly. If you do not have a microwave oven, simply warm the lemony water and leave the slices until slightly softened. Drain the slices and pat them dry carefully. Sort them according to the color of their skins. Preheat the oven to 350°F (180°C). Roll the puff pastry into a 16 by 25-inch (40 by 60-cm) rectangle and brush it with the egg wash. Cut the rectangle into ten strips, each 2½ inches (6 cm) and 16 inches (40 cm) long. Using one color of apple per rose tartlet, place the apple slices along the strip of puff pastry, overlapping them like roof tiles. Leave just under ½ inch (1 cm) overhang of apple—skin side on the exterior—on one side of the pastry strip. In the center of the apple slices, drizzle a line of applesauce from one end to the other. Fold the strip into two, pressing down lightly on the end, and then roll it up in a spiral. Place each rose in a silicone mold with the visible part of the apples facing upward, and brush generously with the melted butter. Bake for 40 to 45 minutes, checking regularly on how they are coloring. Remove them when the pastry is a lovely golden color. Immediately turn the roses out of the molds and allow to cool on a rack. Lightly heat the quince jelly and luster the roses with it to give them a nice sheen.



If you use pre-rolled store-bought puff pastry, you will need at least three rolls to line ten Camembert boxes. When you are selecting the apples, bear in mind that red-skinned varieties are particularly attractive here. Go for Belle de Boskoop, Antarès®, Royal Gala, Juliet, Ariane, Melrose, Idared, Jonagored, or any others you may find. The only variety we advise against using are the American Reds, which are not suitable for pastry-making.

Apple Tartlets

IN CAMEMBERT BOXES

MAKES 10 TARTLETS

PUFF PASTRY

2¾ cups (12½ oz. / 350 g) all-purpose flour, plus more for dusting
1¼ teaspoons (7 g) fine sea salt
¾ cup (180 ml) cold water
2⅔ sticks (10 ½ oz. / 300 g) butter
or
1½ lb. (750 g) store-bought puff pastry, made with pure butter
Confectioners' sugar for dusting

APPLE FILLING

10 red apples
4½ sticks (1 lb. 2 oz. / 500 g) butter, melted
¾ cup (5 oz. / 150 g) sugar

SPECIAL EQUIPMENT

10 clean, empty Camembert boxes

FOR THE PUFF PASTRY

Sift the flour into the bowl of a stand mixer. Make a well in the center and fit on the dough hook. Dissolve the salt in the cold water and pour it into the well. Knead the ingredients together for 2 minutes at low speed, just until the dough no longer sticks to the side of the bowl. (At this stage, it is known as the *détrempe*, the water dough, and is the initial component of classic puff pastry.) Shape it into a ball and make a cross-shaped incision at the top to help the dough relax. Cover in plastic wrap to prevent a crust from forming on the surface and place in the refrigerator to chill for 1 to 2 hours.

Prepare the butter: using a rolling pin, pound the butter until it is malleable and shape it into a square (make sure the thickness is even). Place it in the refrigerator to firm up for about 1 hour so that it is the same texture as the water dough when the two are combined. Lightly dust the work surface with flour and roll the water dough out using the rolling pin: spread out each of the four corners to make a tip and keep the central part of the dough thicker than the rest. This means you must roll the dough out at each of the four opposite corners. Place the square of butter in the center, with each corner at ½ inch (1 cm) from the edge.

Enclose the butter by folding each of the four corners of the water dough over it; the folded dough should not overlap and the butter must be entirely covered. It is now time to make the turns and folds (this is called the *tourage*).





Apple Tartlets

IN CAMEMBERT BOXES

FIRST TURN

When the butter is completely enclosed, even out the dough by rapping it lightly and regularly in both directions with the rolling pin (down the length and across the width). The dough should be a square, which makes it easy to roll out evenly into a rectangle. Now roll this into a rectangle, with a length three times the width; the thickness should be just under ½ inch (1 cm).

Brush off any excess flour. Fold the dough into three and use the rolling pin to lightly seal the three layers together. Rotate the dough a quarter-turn, placing the fold either on the right or on the left. Turn the fold inward, barely ¼ inch (5 mm) to make sure that it does not protrude when you make the second turn.

Cover the dough in plastic wrap and place it in the refrigerator to rest for at least 2 hours.

The procedure you have just undertaken is called a simple turn.

SECOND TURN

Seal each edge of the dough before you begin making the second turn so that the leaves of pastry inside do not move.

Following the instructions for the first turn, roll the dough out evenly.

Fold the dough over into three. You have now made two turns. Cover in plastic wrap and place in the refrigerator to rest for at least 2 hours.

THIRD, FOURTH, AND FIFTH TURNS

Make two more turns, identical to those made previously. The dough has now undergone four turns. Cover in plastic wrap and place in the refrigerator to rest for at least 2 hours.

Make a last turn and chill again for 2 hours, until needed.

MAKE THE TARTLET CRUSTS

Preheat the oven to 350°F (180°C). Roll the dough to a thickness of no more than ⅛-inch (2.5 cm). Place it on a parchment-lined baking sheet and dust with confectioner's sugar over the entire surface. Cover the dough with another sheet of baking or parchment paper, and place another baking sheet over the top. This ensures that the puff pastry rises evenly. Bake for 30 minutes. Remove the puff pastry from the oven and reduce the temperature to 340°F (170°C) for the next step.

If you are using pre-rolled puff pastry, unroll them and place on a baking sheet (or two, if necessary) and place another baking sheet over it, as explained for the homemade puff pastry. You may need to bake the pastry in several batches.

Cut the puff pastry into ten 4-inch-diameter (10-cm) disks, or the size you need to fit your boxes.

FILL AND BAKE THE TARTLETS

Wash and dry the apples. Cut each apple into two, then, using a vegetable peeler or Japanese mandoline, cut them into fine slices.

Cover the puff pastry disks with the slices, starting from the rim and making a spiral. The apple slices should rest on their straight edges.

Brush the tops with one-quarter of the melted butter and sprinkle with half of the sugar.

Bake for 25 minutes.

Leaving the oven at the same temperature, take the tartlets out. Brush them once again with one-quarter of the melted butter and sprinkle with the remaining sugar.

Return them to the oven and bake for a further 25 minutes. Leaving the oven at the same temperature, brush the tartlets with the remaining butter and return to the oven for 15 minutes.

Serve warm or cold.

A tart-tasting apple is ideal for this recipe: Belle de Boskoop, Reinette Grise du Canada, Granny Smith, or any tangy heirloom varieties you might be lucky to find—or just go ahead and use your favorite.

Apple-Calvados Cake

**MAKES ONE 7- TO 7½-INCH
(18- TO 20-CM) CAKE FOR 6
(USE A SPRINGFORM PAN)**

APPLES

2 large apples
1 tablespoon lemon juice
2 tablespoons (1 oz. / 30 g) butter
3 tablespoons Calvados or other apple brandy

BATTER

3 oz. (80 g) almond paste, 52% almonds
1 cup plus 2 tablespoons
(5 oz. / 150 g) all-purpose flour
Scant ½ cup (3 oz. / 80 g) sugar
1 scant tablespoon (11 g) baking powder
(if you are using French sachets, 1 sachet)
2 extra-large eggs (4 oz. / 120 g)
¾ cup (150 ml) milk
5 tablespoons (3 oz. / 80 g)
unsalted butter, melted and cooled, plus
1 tablespoon (20 g) butter for the pan

TOPPING

5 tablespoons (3 oz. / 80 g) lightly
salted butter, well softened
4 tablespoons light brown sugar
½ teaspoon cinnamon





Apple-Calvados Cake

FOR THE APPLES

Peel the apples and cut them into thick slices, then into small dice. Drizzle them with the lemon juice, tossing them well, so that they do not brown. Melt the butter in a skillet and sauté the apple cubes for 6 minutes, until golden, stirring carefully from time to time. Pour in the Calvados and carefully flambé the contents of the skillet.

FOR THE BATTER

Cut the almond paste into small cubes. Sift the flour. In the bowl of a stand mixer fitted with the paddle attachment, place the sifted flour, sugar, and baking powder and beat just to combine. Add the eggs, one by one, then 1 tablespoon (20 ml) of the milk. When smooth, swap the paddle attachment for the whisk and pour in the remaining milk. Scrape down the sides of the bowl with a scraper or flexible spatula to ensure that the milk is evenly incorporated. Whisk in the melted butter and stop when just combined.

Preheat the oven to 400°F (200°C).

Butter the base and sides of the springform pan. Cut out a disk of parchment paper the same diameter, butter it, and place it, butter side up, at the base of the pan. Pour the batter into the pan, then arrange the apple cubes evenly over it, without pushing them down. Bake for 35 minutes, keeping an eye on the color.

FOR THE TOPPING

When the cake is almost baked, combine the salted butter with the light brown sugar and cinnamon. As soon as the cake is done, spread this mixture over the top.

Here, we add dry hard apple cider and Calvados to this classic comfort food. All the heirloom apples are suitable, the Pippins in particular, of any color, size, or season.

French Toast

WITH APPLES

SERVES 4

1 vanilla bean
1 cup (250 ml) whole milk

CIDER BUTTER

1½ cups (400 ml) dry hard apple cider
2 tablespoons Calvados, or other apple brandy
6 teaspoons multi-floral honey, divided
3 tablespoons (40 g) lightly salted butter

6 apples
4 pinches cinnamon
1 stick (4 oz. / 120 g) unsalted butter, divided
4 slices sourdough country bread, 1-inch (2.5-cm) thick
3 eggs

Split the vanilla bean lengthwise and scrape out the seeds with a small knife. Pour the milk into a saucepan and add the vanilla bean and seeds. Bring to a boil and remove from the heat. Cover and allow to infuse.

FOR THE CIDER BUTTER

Pour the hard cider and Calvados into another saucepan and add 2 teaspoons of the honey. Set over medium heat and bring to a boil, then reduce by 90% to make a thick, syrupy consistency. Remove from the heat and whisk in the lightly salted butter. Set aside—it will need to be warm and runny when you are ready to serve.

Cut the apples into ¾-inch (1.5-cm) slices, then use a cookie cutter to make 1-inch- (2.5-cm-) diameter disks. Melt 5 tablespoons (3 oz. / 80 g) of the unsalted butter in a skillet over medium heat and lightly color the apple slices. Add the remaining honey and caramelize them lightly. Dust with the cinnamon and set aside.

Cut the slices of bread into halves and lightly moisten each piece with the vanilla-infused milk.

Beat the eggs. Melt the remaining unsalted butter in another skillet. As soon as it begins to foam, dip the bread slices in the beaten eggs. Ensure that the heat below the skillet is set to very low and cook the bread for 2 to 3 minutes on each side, just enough to color them. Place the French toast on four plates and divide the apple slices over them. Drizzle with the warm cider butter and serve.



Finest-quality Golden Delicious or Chantecler will give firmness, crunch, and notes of vanilla to these wraps, inspired by the apple strudel. Choose apples that have a good size.

Apple Wrap

STRUDEL STYLE

SERVES 4

3 tablespoons (1¾ oz. / 50 g) lightly salted butter, plus extra for the pan
4 large apples
3 tablespoons multi-floral honey
Juice of 2 oranges
¾ cup (3½ oz. / 100 g) sultanas
1 teaspoon cinnamon
1 lb. 2 oz. (500 g) Puff Pastry (see page 58) or store-bought
1 egg, lightly beaten, for the egg wash
1 cup (3½ oz. / 100 g) ground almonds

SPECIAL EQUIPMENT

A “tuile” baking tray or baguette mold (with channels)

Make the filling: Heat the butter over low heat until it browns (this is called *beurre noisette*, hazelnut butter). Remove from the heat and pour it into a small nonstick pan.

Peel and cut the apples into a small dice. Sauté them in the browned butter over medium heat for 2 minutes. Lower the heat and continue cooking gently until they are a nice golden color.

Stir in the honey and allow to caramelize, then deglaze with the orange juice. Stir in the sultanas. Reduce for about 10 minutes so the filling can absorb the orange flavor. Transfer to a colander to drain and cool. Sprinkle with the cinnamon.

Roll the puff pastry into a 16 by 20-inch (40 by 52-cm) rectangle. Brush the entire surface with the egg wash and cut it into four strips each 5 by 16 inches (13 by 40 cm). Spread the apple-raisin mixture over them. Sprinkle with the ground almonds and roll the strips up neatly. Brush again with the egg wash and place in the refrigerator to chill for 1 hour.

Preheat the oven to 350°F (180°C). Butter a tuile pan and place the wraps in the hollows. (If you don’t have a tuile pan, shape some sturdy aluminum foil around the wraps to hold them in shape.) Brush again with the egg wash. Bake for 30 to 40 minutes, until heated through and golden on the outside.

Allow to cool and cut each wrap at an angle into two. Serve upright on plates.



To achieve the right texture of this marmalade, you will need firm apples with flesh that is transparent and crunchy. Rubinette is the ideal variety, with Royal Gala a close second. If you are lucky enough to stumble on Calville Rouge d'Hiver, Patte-de-Loup, or Juliet—organic, of course—do give them a try. The photo opposite illustrates the best serving suggestion: thick slices of toasted sourdough bread smeared with old-fashioned cream that comes straight from the farm.

Apple Marmalade

MAKES ABOUT 2¼ LB. (1 KG) MARMALADE

2¼ lb. (1 kg) Royal Gala apples
2½ cups (1 lb. 2 oz. / 500 g) sugar
1 cinnamon stick
Juice of 1 lemon

TO SERVE

Country bread, sourdough bread, or granola loaf
Thick farm cream

Peel the apples and use a corer to remove the cores. Cut the flesh into small pieces and place them in a heavy-bottomed saucepan. Add the sugar, cinnamon stick, and lemon juice.

Place over low heat, stirring from time to time, for 10 minutes to ensure that the sugar is completely dissolved. Then increase the heat to medium and cook for 1 hour 30 minutes, stirring regularly with a wooden spoon so that the apple pieces don't stick to the bottom of the saucepan. The apple pieces should be transparent and the mixture, syrupy.

Transfer the marmalade to a large mixing bowl and cover it with a clean cloth. Place in the refrigerator to cool overnight, and store in the refrigerator.

