

The image features six golden-brown, spiral-shaped apple tarts arranged on a dark, textured surface. The tarts are made of thin, layered slices of apple, creating a rose-like spiral pattern. They are glistening with a dark, glossy glaze. The background is a dark, mottled grey surface with some small crumbs scattered around the tarts.

CHRISTOPHE ADAM

# APPLES

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

RIZZOLI  
NEW YORK



**H**ere, 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.

