

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, possibly caramelized or glazed, top layer. The background is a dark, mottled grey or black surface with some small, light-colored crumbs scattered around the tarts.

CHRISTOPHE ADAM

APPLES

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

RIZZOLI
NEW YORK

Apple Pie

MAKES ONE 10-INCH (24- TO 26-CM) PIE FOR 6 TO 8

PIE DOUGH

3 cups (13 oz. / 375 g) all-purpose flour, plus extra for dusting
2 sticks (8 oz. / 225 g) unsalted butter, well chilled and diced
½ teaspoon salt
Scant ½ cup to ¾ cup (100 to 150 ml) ice water

APPLE FILLING

7 to 8 medium apples
Juice of ½ lemon
½ teaspoon salt
½ cup (3½ oz. / 100 g) granulated or light brown sugar
1 tablespoon flour (make sure it's level)
1 teaspoon cinnamon

ASSEMBLY

7 tablespoons (3½ oz. / 100 g) butter, in thin slices
Crème fraîche or vanilla ice cream, for serving

As American as apple pie" goes the saying, yet the apple pie can be traced back to medieval times in Europe, and is also an iconic British recipe. Apple pie pops up in English literature for the first time when Elizabethan dramatist Robert Greene has a shepherd declare to his beloved: "thy breath is like the steeme of apple pies."

The classic French apple dessert is an open apple tart baked in a shallow tart pan, or in a ring—we are not in the habit of covering our fruit, often painstakingly arranged in decorative patterns. Here is our take on this comforting, universally liked pie (called a tourte) with a dough that we do not brush with egg wash, to let its crumbly texture shine through.

Select apples that have a good sweet-sour balance: Belle de Boskoop, Chantecler, all the Pippins, and any of the heirloom varieties.





Apple Pie

FOR THE PIE DOUGH

If you are making the dough in a food processor, place the flour in the bowl and add the butter and salt. Process the ingredients together using short pulses, until the butter is incorporated into the flour and the texture is that of coarse cornmeal. Add the water, tablespoon by tablespoon, continuing to pulse. Stop when the dough comes together into a ball; it should be slightly soft but not wet. Lightly flour your hands and gather the dough into two balls, one slightly larger than the other. Flatten them both lightly, cover in plastic wrap, and place in the refrigerator to rest for 1 to 2 hours.

If you are using two knives to make the dough, combine the flour, butter, and salt in a large mixing bowl. Holding one knife in each hand, cross them like a pair of scissors and saw them back and forth. When all the butter has been incorporated into the flour and the mixture has a uniformly grainy texture, gradually add the water, continuing to cut through the ingredients with the knives, until they come together into a ball. Lightly flour your hands and follow the directions above to make two disks of dough.

It is important to handle the dough as little as possible with your hands.

FOR THE APPLE FILLING

Peel and core the apples. Cut each apple into quarters and each quarter into two pieces. Place them in a mixing bowl and stir in the lemon juice and salt. In a small bowl, combine the sugar, flour, and cinnamon. Stir into the apples to combine well.

ASSEMBLE AND BAKE THE PIE

Preheat the oven to 350°F (180°C).

Roll the two disks of dough to a thickness of about 1/8-inch (3 to 4 mm). Line the pie dish with the larger piece of dough, leaving some overhang around the rim. Spread the apples evenly over the base. Dot the slices of butter evenly over the surface of the apple layer.

Lightly dampen the edges of the dough and fit the other disk of rolled out dough over the pie dish. Pinch the dough together well, removing any excess (you will need a small amount to make the pie vent). If you wish, you can make a fluted pattern with a chopstick or the tines of a fork: this seals the two layers of dough together more firmly.

In the center of the top layer of dough, carefully pierce a small hole. Shape a piece of leftover dough into a tube and fit it over the hole, dampening it with a little water so that it fits in snugly. This vent enables the liquid from the apples to evaporate as the pie bakes.

Bake for 40 to 45 minutes, until a light golden color.

Serve hot with crème fraîche or vanilla ice cream.