



Tarte Tatin

Chef Richard Warkel

Serve with Joseph Phelps Vineyards Eisrébe

By putting the tropical twist of the pineapple in with this very traditional dish, we have a perfect pairing for the Eisrebe. This wine screams of tropical fruits and lychee! The rich and delicious wine highlights the caramel mixture in this dessert, while the spices in the tarte tame some of the viscosity of the lavish wine.

For the dough:

- 1½ cup all-purpose flour
- 7 Tbsp. cold unsalted butter, cut into bits
- 2 Tbsp. cold vegetable shortening, cut into bits
- 1 Tbsp. sugar
- 1½ cup salt
- 3-5 Tbsp. ice water

For the filling:

- 1 ea. stick (1/2 cup) unsalted butter
- 1 cup sugar
- 4 ea. 3-inch strips of lemon zest removed with a vegetable peeler
- 3 ea. 3-inch cinnamon sticks, halved
- 5 ea. large Golden Delicious apples (about 3 pounds), peeled, cored, cut into ¼” slices and quartered
- 1 ea. large pineapple, peeled & cored, cut into ¼” slices and quartered
- 2 Tbsp. fresh lemon juice
- Crème fraîche

In a large heavy skillet melt the butter over moderately high heat, stir in the sugar, the zest and the cinnamon sticks. Boil the mixture for 1 minute. Stir in the apples and pineapples, and cook the mixture, stirring frequently, for 30 minutes, or until the apples are glazed and the syrup is beginning to thicken. Discard the zest and the cinnamon sticks, add the lemon juice and cook the mixture over high heat for 10 minutes, or until the syrup is almost completely evaporated and the apples are tender and a rich golden brown. Spoon the filling into an 11 x 2 inch (1 1/2-quart capacity) glass pie plate, tamping the fruit down with a metal spatula.

Make the dough:

In a large bowl blend the flour, butter, shortening, sugar and salt until the mixture resembles meal. Add 3 tablespoons of ice water, toss the mixture until the water is incorporated, adding as much of the remaining water as is necessary to form a dough. Form the dough into a ball, dust it with flour, wrap in wax paper and chill it for 1 hour.



Preheat the oven to 425°F.

On a lightly floured surface roll out the dough into a round slightly larger than the pie plate and drape it over the filling. Tuck the dough down inside the edge of the pie plate and prick it in 4 places. Bake the tart in the middle of the oven for 20 minutes, or until the juices are bubbling and the crust is golden. Place a large platter over pie plate. Using oven mitts as aid, hold pie plate and platter together tightly and invert, allowing tart to fall onto platter. Carefully lift off pie plate. Rearrange any apples that may have become dislodged. Cool tart 30 minutes. Serve the tart warm or at room temperature with the crème fraîche.