

# Apple Tart

## Ingredients

125g unsalted soft butter  
1 whole egg  
2 flat tablespoons of sugar  
2 teacups of plain flour or enough to bind  
1 ½ tablespoons of iced water

2-3 peeled and cored sliced green apples  
5 tablespoons of white, brown or raw sugar  
2 good tablespoons of plain flour  
1 level teaspoon of nutmeg  
1 level teaspoon of cinnamon

## Directions

Place in your Magimix food processor, 125g unsalted soft butter, 1 whole egg, 2 flat tablespoons of sugar, 2 teacups of plain flour or enough to bind, and about 1 + 1/2 tablespoons of iced water.

Let the machine mix the ingredients to a pliable and not too sticky consistency as quickly as possible. Do not over mix.

Roll out and place in 24cm tart tin with lift out base.

Bake blind 190C for 10 mins.

Put into a basin 2-3 peeled and cored sliced green apples, add 5 tablespoons of white, brown or raw sugar, 2 good tablespoons of plain flour, 1 level teaspoon of nutmeg and cinnamon.

Toss this mixture together and tilt it into the tart shell.

Pour in as much fresh cream as the case will hold.

Place in a 190C oven for approx. 40 minutes.

Serve warm.