

Apple Puff Pastry Tartlets with Honey-Crème Fraîche

Recipe Provided by Sinai Vespie, Director of Catering, Executive Pastry Chef

Ingredients

Apple Puff Pastry Tartlets

- 1 sheet frozen puff pastry, thawed
- 2 apples (Honeycrisp or Granny Smith)
- 2 tbsp sugar
- ½ tsp cinnamon
- Pinch of salt
- 1 tbsp butter
- 1 egg (for egg wash)

Honey-Crème Fraîche

- ½ cup crème fraîche or Greek yogurt
- 1-2 tbsp honey
- Zest of ½ lemon

Directions

• Prep the pastry

Heat oven to 400°F / 205°C. Cut puff pastry into squares and score a border (don't cut all the way through).

• Apples

Thinly slice apples. Toss with sugar, cinnamon, salt, and melted butter.

• Assemble:

Arrange apples inside the pastry border. Brush edges with egg wash.

• Bake:

18-22 minutes until golden and puffed.

• Finish

Mix crème fraîche, honey, and lemon zest. Dollop on warm tartlets or serve on the side.

• Optional Glow-ups

Drizzle with warm honey right before serving

Sprinkle a few toasted sliced almonds

Add a tiny pinch of flaky salt for contrast



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