

Frederic Pierrel's cookbook, which features his Apple Tart Normandy, is called *Chef Frederic's Best* and will be coming out for the holidays in 2008. The book captures his creative flair at home and abroad.

The cookbook outlines Frederic's recipes created while traveling and throwing spontaneous dinner parties; where he is truly creative in spirit and cuisine. It has a bit of lightheartedness in the stories surrounding dishes and their creation with easy to follow recipes to create splendor in your own home.

Frederic is the chef at The Lakefront Restaurant at Tamarack Lodge in Mammoth.



PHOTO: SUSAN MORNING

Apple Tart Normandy (Tart au Pommes Normande)

4 Single servings, or romantics can share one. A glass of Calvados can be served with the tart like the old tradition in Normandy, France.

Ingredients needed to serve 4:

4 Fuji Apples
Puff Pastry dough to make 4, 6" rounds
½ C. light brown sugar
Heaping Tbs. of unsalted butter
2 Tbs. of Casonade (raw sugar)
1 C. Heavy Cream
Pinch of white granulated sugar
Dash of Calvados
Other colorful berry for decoration
Drizzle of Calvados (Fr. Apple Schnapps)
Mint for decoration

Preparation: Time Necessary: 45 Minutes

Peel apples, remove core and seeds and cut into ½" segments. Sauté quickly with brown sugar and butter until lightly softened. Reserve on plate.

Cut the four 6" round Puff pastry dough. Lay apple slices nicely in circular design on each pastry leaving ¼ inch free on the outsides.

Sprinkle top with Casonade and bake in a very hot oven (450-475 degrees) for approximately 15 minutes or until the pastry rises and is golden brown.

When baking, make the whipped cream. Whip (by hand or mixer of choice) the heavy whipping cream, white sugar, and calvados.

Serve warm with generous amount whipped cream on top and mint and raspberries for décor.

*Tart can be made a few hours in advance, kept at room temperature, and reheated just before service.

September | October 2008



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