smitten kitchen Welcome second episode Sous-Chef Series sporadic feature SK invite cooks admire small kitchen teach — thus us — make one specialties Spoiler ’ sous Previously Making potato vareniki Kachka ’ Bonnie Frumpkin Almost without fail bafflingly short ingredient list stunningly delicious outcome likely rivet ’ need recipes 5- 10- fewer ingredients — fare poorly arbitrarily restrictive confines — ’ blow mind make apple tarte tatin apples sugar butter lemon juice sheet defrosted puffed pastry able made well upside-down apple tart looks like snug copper cobblestones top rippling puff flaky pastry ’ lucky apples taste like drank cup caramel napped ’ finish love enough ’ written twice eleven years efforts were… mediocre best mean look — thin sparse pale apples either under- overcooked way many apples dissolved long cooking time despite “ good baking apples. ” ’ begrudgingly resigned life tatin mediocrity spotted one stunning ones ’ seen date magazine stand feeling knew cooked/styled — across-the-street neighbor name Susan Spungen ’ cookbook author food stylist whether realize ’ probably admired behind-the-scenes handiwork movies — see croissant scene ’ Complicated oh everything Amy Adams Meryl Streep cooked Julie Julia latter project got good apple tarte tatins explains “ quick shot worked hard get right look technique could make look exactly time essential movie scene ”