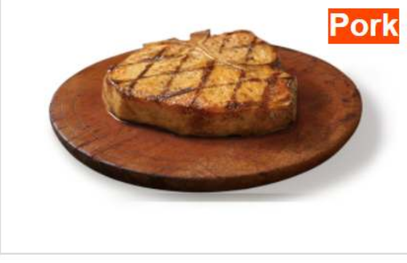
MEAL FINDER

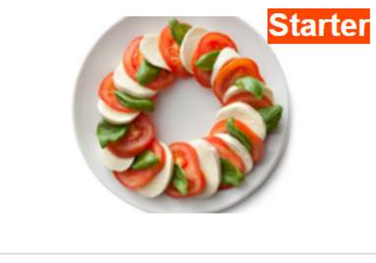
Search recipes here ...

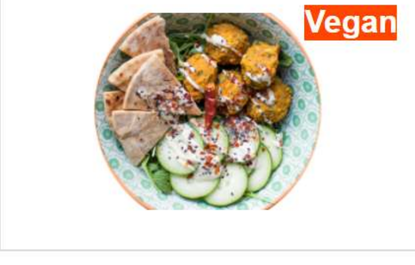
What are your favorite cuisines?

PERSONALIZE YOUR EXPERIENCE.

Categories







MEAL FINDER

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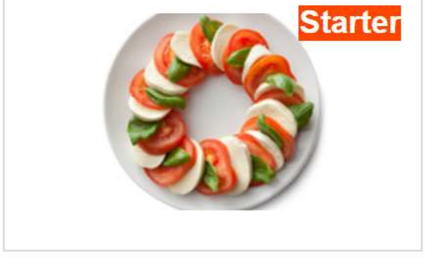
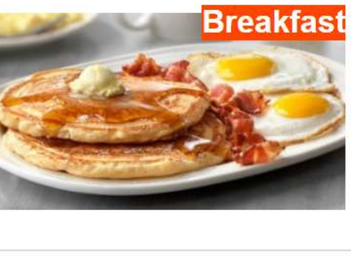
What are your favorite cuisines?

PERSONALIZE YOUR EXPERIENCE.

- Beef
- Chicken
- Dessert
- Lamb
- Miscellaneous
- Pasta
- Pork
- Seafood
- Side
- Starter
- Vegan
- Vegetarian
- Breakfast
- Goat

Categories





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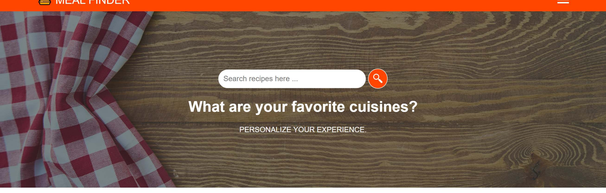


Description

Dessert is a course that concludes a meal. The course usually consists of sweet foods, such as confections dishes or fruit, and possibly a beverage such as dessert wine or liqueur, however in the United States it may include coffee, cheeses, nuts, or other savory items regarded as a separate course elsewhere. In some parts of the world, such as much of central and western Africa, and most parts of China, there is no tradition of a dessert course to conclude a meal. The term dessert can apply to many confections, such as biscuits, cakes, cookies, custards, gelatins, ice creams, pastries, pies, puddings, and sweet soups, and tarts. Fruit is also commonly found in dessert courses because of its naturally occurring sweetness. Some cultures sweeten foods that are more commonly savory to create desserts.

MEAL

Apam balik

Apple & Blackberry Crumble

Apple Frangipan Tart

Bakewell tart

Banana Pancakes

Battenberg Cake

BeaverTails

Blackberry Fool

Bread and Butter Pudding

Budino Di Ricotta

Canadian Butter Tarts

Carrot Cake

Cashew Ghoriba Biscuits

Chelsea Buns

Chinon Apple Tarts

Choc Chip Pecan Pie

Chocolate Avocado Mousse

Chocolate Caramel Crispy

Chocolate Gateau

Chocolate Raspberry Brownies

Chocolate Souffle

Christmas cake

Christmas Pudding Flapjack

Christmas Pudding Trifle

Classic Christmas pudding

Dundee cake

Eccles Cakes

Eton Mess

Honey Yogurt Cheesecake

Hot Chocolate Fudge

Jam Roly-Poly

Key Lime Pie

Krispy Kreme Donut

Madeira Cake

Mince Pies

Nanaimo Bars

New York cheesecake

Pancakes

Parkin Cake

Peach & Blueberry Grunt

Peanut Butter Cheesecake

Peanut Butter Cookies

Pear Tarte Tatin

Polskie Naleśniki (Polish Pancakes)

Portuguese custard tarts

Pouding chomeur

Pumpkin Pie

Rock Cakes

Rocky Road Fudge

Rogaliki (Polish Croissant Cookies)

Salted Caramel Cheescake

Seri muka kuih

Spotted Dick

Sticky Toffee Pudding

Sticky Toffee Pudding Ultimate

Strawberries Romanoff

Strawberry Rhubarb Pie

Sugar Pie

Summer Pudding

Tarte Tatin

Timbits

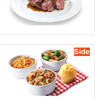
Treacle Tart

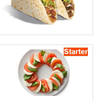
Tunisian Orange Cake

Walnut Roll Gužvara

White chocolate creme brulee

Categories





MEAL DETAILS

Chinon Apple Tarts

CATEGORY : Dessert

Source : https://www.themealdb.com/images/media/meals/qtqwwu1511792650.jpg

Tags : Tart,Baking

Ingredients :

1. Puff Pastry
2. Dark Brown Soft Sugar
3. Braeburn Apples
4. Red Wine Jelly
5. Creme Fraiche
6. Icing Sugar
7. Cardamom

Measures :

- 320g
- 4 tbs
- 3
- 4 tbs
- 100ml
- 1 tbs
- 3

Instructions:

To make the red wine jelly, put the red wine, jam sugar, star anise, clove, cinnamon stick, allspice, split vanilla pod and seeds in a medium saucepan. Stir together, then heat gently to dissolve the sugar. Turn up the heat and boil for 20 mins until reduced and syrupy. Strain into a small, sterilised jam jar and leave to cool completely. Will keep in the fridge for up to 1 month.

Take the pastry out of the fridge and leave at room temperature for 10 mins, then unroll. Heat the grill to high and heat the oven to 180C/160C fan/gas 4. Cut out 2 x 13cm circles of pastry, using a plate as a guide, and place on a non-stick baking sheet. Sprinkle each circle with 1 tbsp sugar and grill for 5 mins to caramelise, watching carefully so that the sugar doesn't burn. Remove from the grill. Can be done a few hours ahead, and left, covered, out of the fridge.

Peel, quarter and core the apples, cut into 2mm-thin slices and arrange on top of the pastry. Sprinkle over the remaining sugar and pop in the oven for 20-25 mins until the pastry is cooked through and golden, and the apples are softened. Remove and allow to cool slightly. Warm 3 tbsp of the red wine jelly in a small pan over a low heat with 1 tsp water to make it a little more runny, then brush over the top of the tarts.

Tip the crème fraîche into a bowl, sift over the icing sugar and cardamom, and mix together. Carefully lift the warm tarts onto serving plates and serve with the cardamom crème fraîche.

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Christmas cake

Christmas Pudding Flapjack

Christmas Pudding Trifle

Classic Christmas pudding

Dundee cake

Eccles Cakes

Eton Mess

Honey Yogurt Cheesecake

Hot Chocolate Fudge

Jam Roly-Poly

Key Lime Pie

Krispy Kreme Donut

Madeira Cake

Mince Pies

Nanaimo Bars

New York cheesecake

Pancakes

Parkin Cake

Peach & Blueberry Grunt

Peanut Butter Cheesecake

Peanut Butter Cookies

Pear Tarte Tatin

Polskie Naleśniki (Polish Pancakes)

Portuguese custard tarts

Pouding chomeur

Pumpkin Pie

Rock Cakes

Rocky Road Fudge

Rogaliki (Polish Croissant Cookies)

Salted Caramel Cheesecake

Seri muka kuih

Spotted Dick

Sticky Toffee Pudding

Sticky Toffee Pudding Ultimate

Strawberries Romanoff

Strawberry Rhubarb Pie

Sugar Pie

Summer Pudding

Tarte Tatin

Timbits

Treacle Tart

Tunisian Orange Cake

Walnut Roll Gužvara

White chocolate creme brulee

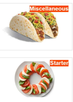
Categories

Beef

Chicken

Dessert

Lamb


Miscellaneous

Pasta

Pork

Seafood

Side

Starter

Vegan

Vegetarian

Breakfast

Goat