

Chaussons aux Pommes
AF DuPage Baking Demonstration
October 1, 2022 11:00 am
Presented by Chef Chris Thielman & Karen Thielman

Servings: 12 chaussons using a 4" cookie cutter

Special Equipment needed: 18 by 13 inch sheet pan, large sauté pan, rolling pin, 4-inch cookie cutter (fluted or straight edged), silicone baking sheet or parchment paper, small pastry brush, paring knife

Ingredients:

1 package frozen all butter puff pastry dough, defrosted (Dufour brand used)

500 grams (3 large) Fuji or Honeycrisp apples, peeled, cored and cut into ¼ inch squares

1 Tablespoon water

1 teaspoon vanilla extract

75 grams sugar

1 ounce salted butter

Flour for dusting the dough

1 egg, beaten for egg wash

Method:

Add the apples to the sauté pan with the water, vanilla and sugar. Cook for about 10 – 15 minutes over medium heat, stirring occasionally until the apples are mostly cooked. If there is any excess moisture leftover when the apples are cooked, turn the heat to high to totally evaporate the remaining moisture.

Add the butter to the pan and stir it in gently. Set the mixture aside to cool completely. The apple filling can be made ahead of time and held in the refrigerator.

Preheat the oven to 400°. Take the defrosted puff pastry dough, flour it lightly and roll it out to slightly larger than 16 by 12 inches at about ¼ inch thickness. This will ensure that you will be able to cut the dough into 12 pieces (4" by 3") with the round cookie cutter.

Take the 4-inch cookie cutter and cut 12 circles. Place the dough circles on the side.

Take each piece individually and roll out to a slight oval shape, which will make it easier to fill and fold.

Lightly egg wash the outside edge of the dough all the way around.

Take 1 large tablespoon of apple filling and place it on one side of the dough. Fold the dough over so the outside edges meet and gently press any air out of the dough pocket, making sure that there is a solid seal on the edges. Repeat this process with the remaining dough circles.

Place either a silicone baking sheet or a piece of parchment paper on the sheet pan. When all the chaussons have been filled, transfer them to the sheet pan.

Place the chaussons in the freezer for 15 minutes to harden the dough slightly. Remove from freezer and egg wash the top lightly with a pastry brush.

Using a paring knife, score the top of each chausson pocket, cutting into the dough just a slight amount. Create a flower or any other pattern you desire, making sure that the incisions don't go all the way through the dough. After incising your pattern, using the paring knife, put one hole all the way through the dough to serve as a vent so it doesn't burst in the oven while baking.

Bake the chaussons at 400° about 25 to 30 minutes or until a deep golden brown. They must be a deep golden brown, or they won't be crispy. I recommend cooling them on a rack.

Chef Notes:

*The chaussons aux pommes can be frozen and refreshed in a hot oven for 10 minutes to return them to a crispy state.

*The time in the freezer will make it easier to incise the pattern into the dough.

*12 chaussons will fit exactly on a 18 by 13-inch pan in 2 rows of 6.