

**Tourtière Landaise (Apple Croustade)**  
**Alliance Française DuPage Baking Demonstration**  
**Saturday, November 20, 2021 at 11:00 am**  
**Presented by Chef Chris Thielman & Karen Thielman**

**Servings: about 6**

**Special equipment: medium-sized sauté pan, 8-inch pie pan with straight sides, pastry brush, cooling rack**

**Ingredients:**

3 ounces (6 Tablespoons) European salted butter (Isigny Sainte-Mère brand demi-sel recommended)

2 Tablespoons Armagnac

1 Tablespoon vanilla extract

1 Tablespoon European salted butter for cooking the apple wedges

1 Tablespoon granulated sugar for cooking the apple wedges

12 ounces apples (after cleaning weight – about 4 small apples peeled, cored, and sliced into wedges) Honeycrisp, Jonathan or other baking apple recommended

1 teaspoon butter for coating the inside of the baking pan (any type of butter is fine)

8 ounces Filo (Phyllo) dough (about ½ box)

4 Tablespoons granulated sugar

**Method:**

Melt the butter until it starts to foam. Turn the heat off and add the Armagnac and vanilla.

Stir. Remove to the side.

Peel, core and slice the apples into medium-size wedges. Using a medium-sized sauté pan, cook the apple wedges with 1 Tablespoon butter and 1 Tablespoon sugar for about 4 minutes to slightly soften the apples. Remove from the pan and hold on the side.

Lightly grease an 8-inch pie pan with straight sides with 1 teaspoon of butter.

A standard box of filo dough has about 15 sheets. For ease of cutting, we will be removing all the sheets, cutting them in half width-wise. For one recipe, we will use ½ of the sheets. Wrap the other half of the sheets in plastic wrap and freeze for use at a later time.

Keep the half-sheets of filo covered with a damp towel while you work so they don't dry out.

Begin with 5 half sheets of filo dough. Drape a sheet over the pan leaving a small amount hanging over the edge. Repeat by draping a sheet on the other side of the pan leaving a small amount hanging over the edge. Place a sheet in the center slightly crumpled up, then add two more sheets crumpled up in the center.

Drizzle about 1/3 of the butter mixture over the sheets, brushing lightly with a pastry brush.

Evenly sprinkle about 1/3 of the granulated sugar over the layers.

Add half of the apples, spreading them as evenly as possible on top of the filo layer in the bottom of the pan.

Rotate the pan ¼ turn, then take 5 more half sheets of filo dough and drape a sheet over the pan leaving a small amount hanging over the edge. Repeat on the other side. Place a sheet in the center slightly crumpled up, then add two more sheets crumpled up in the center.

Drizzle about 1/3 of the butter mixture over the sheets, brushing lightly with a pastry brush.

Evenly sprinkle about 1/3 of the granulated sugar over the layers.

Add the other half of the apples, spreading them as evenly as possible on the filo layer.

Rotate the pan another ¼ turn. Now top with the remaining layers of filo as you did before and be sure to crumple up the last layer so it bakes with the classic irregular appearance on the top.

Fold in all the overhanging edges so they form a crumpled edge around the circumference of the pan.

Brush on the rest of the butter mixture and evenly sprinkle the remaining granulated sugar over the top.

Place the pan directly on the center rack in the middle of the oven.

Bake at 360° for 50 minutes.

When done, cool the tourtière for 10 minutes at room temperature and then remove it from the baking pan and transfer to a cooling rack so it doesn't get soggy.

**Note: This dessert is best consumed the day you make it so it stays crispy.**

\*The name filo (phonetic) or phyllo (transliteration) comes from Greek.