



## APPLE CARAMEL ON PUFF PASTRY

**SERVES:** 4

**PREP TIME:** 20 MINUTES

**GRILLING TIME:** 8 TO 10 MINUTES

**SPECIAL EQUIPMENT:** PERFORATED GRILL PAN

### FOR GAS GRILLS ONLY

- 1 sheet frozen puff pastry, about 9 inches square, thawed

### SAUCE

- ½ cup light brown sugar
- ¼ cup heavy cream
- ¼ cup (½ stick) unsalted butter
- 4 Granny Smith apples, peeled and cored, cut into ½-inch-thick wedges
- ¼ cup (½ stick) unsalted butter, melted
- Coarse sea salt, optional
- ¼ cup crème fraîche (recipe follows) or whipped cream

1. Using a 4-inch biscuit cutter, cut 4 rounds from the pastry sheet. Using a fork, prick each pastry round about 12 times to prevent the dough from rising too much in the oven. Following package directions, bake the pastry rounds on a baking sheet until golden brown. Transfer to a wire rack to cool.

2. In a small saucepan over medium heat, combine the sauce ingredients, stirring constantly until the sugar is dissolved and the butter is melted, 4 to 5 minutes. Remove from the heat and set aside.

3. In a large bowl toss the apple slices with the melted butter to coat well.

4. Prepare the grill for direct cooking over medium heat (350° to 450°F). Preheat a perforated grill pan over **direct medium heat** for about 10 minutes. Add the apple slices to the pan and grill them, with the lid closed as much as possible, until they are well browned and tender, 8 to 10 minutes, turning once or twice. Transfer the apple slices to a bowl. Reheat the sauce over low heat, if necessary, and spoon some of the sauce over the apple slices, gently tossing to coat.

5. To assemble, place each pastry round on a dessert plate. Arrange the apple slices on top of the pastry rounds. Spoon the remaining sauce over the apples, allowing it to run down onto the plates. Sprinkle with a little coarse sea salt, if desired. Finish with a dollop of crème fraîche or whipped cream.

### CRÈME FRAICHE

**MAKES:** 1½ CUPS

**PREP TIME:** 2 MINUTES

**STANDING TIME:** 8 TO 24 HOURS

- 1 cup heavy cream
- 2 tablespoons buttermilk

1. In a small bowl combine the cream and buttermilk. Cover and let stand at room temperature for 8 to 24 hours. It can be kept in the refrigerator for up to 10 days.

## GROCERY LIST: APPLE CARAMEL ON PUFF PASTRY

### FRESH PRODUCE

- 4 Granny Smith apples

### OIL AND SPICES

- ½ cup light brown sugar
- Coarse sea salt (optional)

### DAIRY

- ¼ cup heavy cream
- ½ cup (1 stick) unsalted butter
- ¼ cup whipped cream or crème fraiche (grocery list follows)

### OTHER

- 1 sheet frozen puff pastry, about 9 inches square

### SPECIAL EQUIPMENT

- Perforated grill pan

### Crème Fraiche

#### DAIRY

- 1 cup heavy cream
- 2 tablespoons buttermilk