

Across the Fence Harvest Recipes September 2022

Salted Maple Apple Tarte Tatin with Salted Almonds

8 Tbsp. butter

½ cup Vermont maple syrup

6 Honeycrisp apples, sliced into

+ 3 inch rounds, seeds removed

1 tsp. vanilla

2 sheets frozen puff pastry, thawed

½ tsp. cinnamon

¼ tsp. nutmeg. Continue cooking at 10 minutes, gently

stirring to ensure they cook evenly. Remove from the heat and add the vanilla.

Preheat oven to 375°F. Arrange the apples in an even layer. Press the 2 sheets of puff pastry together

and place the pastry over the apples and press gently, tucking the sides of the

pastry as best you can. Make 3 small cuts in the center of the pastry. Use any

leftover pastry for the middle part of the baking dish. Bake for 30 to 35 minutes, until the pastry is

golden brown. Maple Almonds In a medium skillet set over medium heat, melt together

1/2 cup butter and 1/2 cup maple syrup. Bring to a boil and add the almonds, continue cooking until caramelized,

then remove from the heat and transfer to a parchment lined plate. Sprinkle with sea

salt. Remove the tart from the oven. Let the cake cool in the skillet for 5 minutes. Run a knife

around the edge. Carefully invert the Tarte Tatin onto a serving plate. If any apples fall out of

the pan. Serve warm topped with salted almonds, and ice cream, if desired.

Quesadillas

2 medium ears sweet corn

2 medium zucchinis, cut into pieces

½ small onion, sliced