
Pastis Gascon

Ingredients

- ~1/2 cup unsalted butter, melted
- 1 package filo pastry
- 4-6 cooking apples, peeled, cored and quartered
- ~6 tsp sugar
- ~3 tsp Armagnac

Directions

Preheat oven to 350°F. Butter a tart pan.

Place two filo sheets on the tart pan and brush with melted butter, including the parts that fall outside the pan. Slice two apples and place slices in a layer on top of the pastry. Sprinkle about 2 tsps of sugar and 1 tsp Armagnac on the apple slices. Top with another two filo sheets and repeat process. Then do again. Cover third layer of apple slices with two more filo sheets, brush with butter and then fold the overhanging parts of the filo dough onto the tart, brushing with batter. Take one or two more sheets of filo dough, crumple and place in the middle, sort of looking like a rose. Brush with butter. Bake until golden, about 30 minutes.

<http://www.marga.org/food/int/gascony/apple.html>