

Fine French Desserts Essential Recipes And Techniques

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Come fall, you'll see tartes fines aux pommes in bakeries across France. In contrast to fancy pastries many pastry shops are known for, these thin apple tarts are French baking at its most basic, and at its best. A thin crust of buttery, crackly puff pastry with a fan of baked apples on top, then glazed, these simple tarts are normally served without any accompaniment, however you wouldn't ...

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