

# *School of Cooking*

Martin's

## **Harvest Pies & Tarts**

Hosted by Chef Tim Foley

November 6, 2007

**Martin's Super Markets at Heritage Square  
Mishawaka, Indiana**

### **Pumpkin Crème Brule**

#### **Ingredients**

3 cups heavy cream  
1 cup whole milk  
¼ tsp cinnamon  
1/8 tsp nutmeg  
1 pinch ginger  
8 egg yolks  
1 cup brown sugar  
½ cup canned pumpkin  
Sugar for caramelizing

#### **Instructions**

Heat cream. Mix with spices just until boiling. Combine eggs and sugar. Pour cream mix over eggs and whisk to incorporate. Add pumpkin. Stir to combine. Pour into molds. Bake at 300 degrees in water bath until set (like Jello). Cool. Cover with granulated sugar, caramelize and serve!

## **Ginger Molasses Cake**

### **Ingredients**

1/4 cups all purpose flour  
5 tsp ground ginger  
2 1/2 tsp baking soda  
1 1/2 tsp ground cinnamon  
1/4 tsp salt  
1 cup high quality molasses  
1 cup sugar  
1/4 cup sour cream  
2 large eggs  
2 tsp pure vanilla  
1 cup boiling water  
1 cup vegetable oil

### **Instructions**

Preheat oven to 350 degrees. Butter and flour 12 cup bundt pan or individual molds. Sift first 5 ingredients. Whisk molasses, sugar, eggs, sour cream, and vanilla in bowl. Whisk in boiling water and oil, add dry ingredients. Pour into pans. Bake until set. Cool, and serve with sautéed apples, caramel sauce, whipped cream or ice cream.

## **Harvest Pumpkin Pie**

### **Ingredients**

1 frozen 9-inch pie shell  
1 15 oz can pumpkin puree  
2 eggs-room temperature  
1/2 cup sugar  
1/4 cup light brown sugar  
1 tsp cinnamon  
1/2 tsp allspice  
1/4 tsp salt  
1 1/4 cups evaporated milk  
2 tbsp bourbon or brandy  
Topping:  
1 egg

2 tbsp brown sugar  
1 tbsp unsalted butter-melted  
3 tbsp pure maple syrup  
1 cup coarsely chopped pecans  
1 tbsp bourbon or brandy

### **Instructions**

Preheat oven to 425 degrees. Combine pumpkin and eggs. Mix all dry ingredients together and add. Stir in milk and bourbon slowly. Bake pie 15 minutes at 425. Reduce temperature to 325 and bake an additional 5- minutes until center is just set. Combine all topping ingredients and gently spread topping evenly on top of the pie. Bake another 20-25 minutes. Cool and dust edges with powdered sugar.

## **Brown Butter Apple Tart**

### **Ingredients**

1 large egg  
1/3 cup sugar  
3 1/2 tbsp flour  
4 tbsp unsalted butter  
1/2 vanilla bean  
8 oz frozen puff pastry-thawed  
6 granny smith or honeygold apples  
1 lemon  
1/4 cup apricot preserves  
2 tbsp water  
4 tsp sugar  
Vanilla ice cream  
1/2 cup walnuts or pecans  
2 oz maple syrup

### **Instructions**

Combine maple syrup and nuts. Bake at 350 degrees until toasted (8-10 minutes). Whisk 1/3 cup sugar and egg and add flour. Cook butter and vanilla bean over high heat until butter is golden brown and smells nutty (approximately 10 minutes). Whisk into egg mixture. Cool and refrigerate at least 2 hours or

overnight. Roll puff pastry out to 12" square. Cut out 4-5 ½ inch rounds. Place on cookie sheet and cover with plastic and refrigerate for 30 minutes or overnight. Preheat oven to 400 degrees. Peel, halve and core apples. Rub with lemon. Keep whole but slice into 1/16 inch pieces. Place brown butter filling in center of puff. Arrange 8-10 apple slices in rosette pattern on top. Sprinkle with sugar and bake until done (18-20 minutes). Combine apricot and water. Cook lightly until smooth and then brush on top of tarts. Place tart on plate-sprinkle nuts over the top of it. Serve with ice cream or crème fraiche or caramel.