**Cooking around the World: French Desserts** 4 March 2019

*Recipes contributed by Nathalie Schorr*

**TARTE TATIN** (Tarte des demoiselles Tatin) *Upside down apple pie*

about 6 Granny Smith apples, peeled

1 stick butter

1 cup granulated sugar

1 rolled pastry dough, puff pastry dough, or homemade crust

1. Preheat oven to 350°F (220°C).

2. Coat a 10-inch round cake pan or oven-proof skillet with butter (cut butter in chunks/slices and distribute in bottom of pan). Sprinkle sugar evenly over the top of the butter.

3. Place apple halves, rounded sides up, on top of the butter and sugar in a circular pattern. Fill the gaps with apple quarters or slices.

4. Place pan on the stove over medium-high heat and cook until butter melts and sugar dissolves and begins to caramelize, moving the pan around so the sugar doesn’t burn. Continue to cook until apples soften and caramel begins to brown, 10 to 12 minutes. Remove from heat.

5. Sprinkle work surface with flour and roll pie dough into an 11-inch circle. Pinch edge to create a ruffle around crust.

6. Place crust on top of apples in pan and tuck in the edges.

7. Bake in the preheated oven until crust is golden brown, about 20 minutes. Allow to cool for 5 min.

8. Place a plate over the top of the pan and carefully invert to release tarte from the pan. Scrape any remaining apples stuck to the pan back on top of crust.

**MOUSSE AU CHOCOLAT**

8 oz semisweet chocolate (or chocolate of your choice)

6 eggs eggs divided, at room temp

1 pinch salt

3 Tbsp sugar

Melt the chocolate either in a double boiler or in the microwave (with a little water). Set it aside to cool slightly.

In a medium bowl, beat the egg whites with the pinch of salt to stiff peaks.

In a separate bowl, beat the egg yolks with the sugar.

Slowly add the egg yolk mixture to the melted chocolate (make sure the melted chocolate has cooled sufficiently and stir constantly so you don’t get ribbons of cooked egg yolk).

Gently fold the chocolate mixture into the stiff egg whites, using 1/3 of the chocolate at a time.

Pour or spoon the mixture into serving bowls.

Refrigerate for 4 hours before serving.

Finished mousse au chocolat will keep nicely in the refrigerator for 4 days.