



Apple Torte with Breadcrumb-Hazelnut

READY IN



300 min.

SERVINGS



8

CALORIES



767 kcal

DESSERT

Ingredients

- 1 cup wine dry white hard
- 8 cups breadcrumbs fresh french italian crustless finely (ground in processor)
- 2 pounds apples i use 2 granny smith apples cored peeled cut into 1/2-inch wedges
- 1 cup hazelnuts husked toasted
- 0.3 teaspoon salt generous ()
- 10 tablespoons sugar divided
- 6 tablespoons butter unsalted cut into 1-inch pieces ()
- 8 servings whipped cream
- 0.8 cup milk whole

Equipment

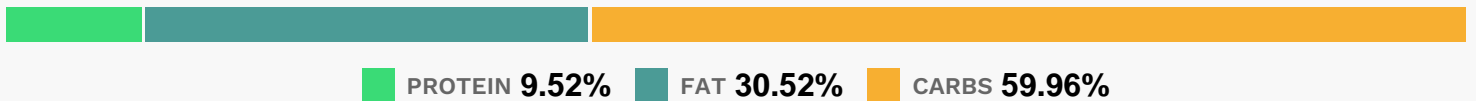
- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- tart form

Directions

- Arrange apples in even layer in heavy large skillet.
- Sprinkle with sugar, then pour apple cider over. Cover and cook over medium heat until apples are tender, gently turning apples occasionally, 8 to 10 minutes. Uncover; cook until juice evaporates, frequently but carefully turning apples to keep wedges intact, about 10 minutes.
- Remove from heat.
- Let apples cool completely in skillet. DO AHEAD: Can be made 1 day ahead.
- Transfer to bowl. Cover; chill.
- Preheat oven to 350°F.
- Spread breadcrumbs on large rimmed baking sheet.
- Bake until dried and light golden, stirring occasionally, about 20 minutes. Cool.
- Finely grind hazelnuts and 6 tablespoons sugar in processor.
- Add 3 cups breadcrumbs; process 5 seconds.
- Transfer mixture to large bowl. Stir in 4 tablespoons sugar, lemon peel, and salt.
- Combine milk and butter in small saucepan. Stir over medium heat just until butter melts.
- Pour milk-butter mixture over breadcrumb mixture; stir until moistened (dough will be sticky).
- Let dough rest in bowl until liquid is absorbed, about 15 minutes.
- Transfer 1 cup dough to floured work surface. Gather into ball; flatten into disk. Press out to 9-inch round; wrap in plastic. Chill at least 1 hour for top crust.

- Transfer remaining dough to work surface. Gather into ball; flatten into disk. Press disk onto bottom and up sides of 9-inch tart pan with removable bottom, pushing crust up to extend 1/2 inch above sides. Cover; chill at least 1 hour. DO AHEAD: Can be made 1 day ahead. Keep chilled.
- Preheat oven to 375°F. Fill crust with apple mixture.
- Place top crust over filling. Fold bottom crust overhang up over top crust edges, pressing together to seal.
- Bake torte until crust is deep golden and crust begins to separate from sides of pan (top crust may crack), about 1 hour. Cool in pan on rack at least 2 hours. Carefully remove sides from tart pan.
- Transfer to platter. Dust with powdered sugar.
- Cut into wedges.
- Serve with whipped cream.

Nutrition Facts



Properties

Glycemic Index: 28.14, Glycemic Load: 15.7, Inflammation Score: -7, Nutrition Score: 26.339565411858%

Flavonoids

Cyanidin: 2.79mg, Cyanidin: 2.79mg, Cyanidin: 2.79mg, Cyanidin: 2.79mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 1.88mg, Catechin: 1.88mg, Catechin: 1.88mg, Catechin: 1.88mg Epigallocatechin: 0.71mg, Epigallocatechin: 0.71mg, Epigallocatechin: 0.71mg, Epigallocatechin: 0.71mg Epicatechin: 8.74mg, Epicatechin: 8.74mg, Epicatechin: 8.74mg, Epicatechin: 8.74mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.37mg, Epigallocatechin 3-gallate: 0.37mg, Epigallocatechin 3-gallate: 0.37mg, Epigallocatechin 3-gallate: 0.37mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg Quercetin: 4.56mg, Quercetin: 4.56mg, Quercetin: 4.56mg, Quercetin: 4.56mg

Nutrients (% of daily need)

Calories: 766.55kcal (38.33%), Fat: 25.67g (39.49%), Saturated Fat: 8.65g (54.06%), Carbohydrates: 113.44g (37.81%), Net Carbohydrates: 104.4g (37.96%), Sugar: 35.99g (39.98%), Cholesterol: 29.88mg (9.96%), Sodium:

876.34mg (38.1%), Alcohol: 3.09g (100%), Alcohol %: 1.22% (100%), Protein: 18.02g (36.03%), Manganese: 2mg (99.79%), Vitamin B1: 1.18mg (78.48%), Selenium: 28.32µg (40.46%), Vitamin B3: 7.6mg (38.01%), Fiber: 9.04g (36.15%), Folate: 136.71µg (34.18%), Iron: 6.15mg (34.18%), Vitamin B2: 0.53mg (31.06%), Copper: 0.57mg (28.44%), Phosphorus: 270.54mg (27.05%), Calcium: 261.16mg (26.12%), Magnesium: 83.18mg (20.79%), Vitamin E: 2.83mg (18.89%), Vitamin B6: 0.29mg (14.67%), Potassium: 502.28mg (14.35%), Zinc: 2.14mg (14.28%), Vitamin K: 12.79µg (12.18%), Vitamin B5: 0.93mg (9.32%), Vitamin B12: 0.54µg (8.95%), Vitamin A: 404.79IU (8.1%), Vitamin C: 6.16mg (7.47%), Vitamin D: 0.43µg (2.89%)