



THE OHIO STATE
UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

Celebrate Apples
With
Jauna Burke

Mount Vernon Farmer's Market on the Square
September 14, 2013

Originally from Westerville, OH, Jauna Burke owns a 15 acre farm with her husband, just south of Mount Vernon, where they are restoring an 1880's post and beam barn. She has always loved the creative outlet of cooking and the joy a fine, simple meal can bring. She has worked for over 15 years as a Private Chef in the yachting industry.

Apple Rose Tarts

3 apples
3Tbsp sugar
2 cups water
2Tbsp lemon juice
2 Tsp cinnamon
1 pinch nutmeg
1 Tsp lemon zest
1 Homemade pie dough or store bought dough

Preheat oven 400

Wash and core apples leaving on skins. Slice into thin 1/8 inch crescents. Place water, sugar, lemon juice, in pan and bring to boil . Add apple slices and boil for 2 min or until just tender. Drain and pat dry, set aside to cool.

Roll out dough into rectangle 1/8" thick. Combine sugar, cinnamon, nutmeg,lemon zest, in bowl and spread over evenly over pastry . Using pizza cutter or pastry wheel cut pastry into 3/4" strips. Lay apple slices skin side up on pastry strip overlapping as you go.

Roll up each strip with apples and place in mini muffin tin.
Bake in oven for 12-15 min until golden. Garnish with sugar and serve.