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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,

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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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