

Here's your shopping list and our tasting order for our "Taste-Along Tour of Normandy" webinar, to be held on July 23, 2023



Tasting #1: Calvados Pays d'Auge AOC

- The presenter will be using Daron Fine Calvados Pays d'Auge, purchased for \$42.99 at Twin Liquors

Tasting #2: Calvados AOC

- The presenter will be using Chauffe Coeur Reserve VSOP Calvados, purchased for \$49.99 from [MacArthur Beverages](#) in Washington DC

Tasting #3: Camembert

Tasting #4: Bénédictine

- This widely available bitter liqueur is produced in Fécamp. In the US, it typically retails for around \$40.00 (750 ml).

For those of you who would like to carry the Taste of Normandy theme a bit further, we have provided a recipe for Tarte Normande. It's a great pairing with Calvados and/or Bénédictine! Along with all of this tasting, you might also appreciate the recipe for *Trou Normand*.

For more information, please contact Jane Nickles: [jnickles@societyofwineeducators.org](mailto:jnickles@societyofwineeducators.org)



## Tarte Normande

### CRUST

1 ⅔ cups (200g) flour  
1/3 cup + 2 tbsp (100g) butter  
1/4 tsp salt  
1 egg yolk  
2 tbsp cold water

### FILLING

4 apples  
2 eggs  
1/4 cup (50g) sugar  
1/2 cup (50g) ground almonds  
1/2 cup (120 ml) heavy cream  
1 oz (30 ml) Calvados apple brandy  
2 T. sliced almonds



1. Combine the flour, butter, salt, egg yolk, and water into the large bowl and work the mixture until the dough forms. Roll it out and fit it into a 10-inch (25 cm) tart pan. Press the dough firmly into the sides and bottom of the pan. Wrap the crust in plastic wrap and place in the freezer for at least 30 minutes.
2. Preheat the oven to 400°F (200°C). Unwrap the tart shell, and place it, still frozen, in the oven to bake for 12 minutes. Remove from the oven and allow to cool on a wire rack.
3. Peel the apples, cut them into quarters, and slice out the core. Slice each quarter into four slices. Then, beat the eggs until foamy and thick, and beat in the sugar until the mixture thickens slightly, for a few minutes. Carefully fold in the ground almonds, heavy cream, and brandy.
4. Cover the tart shell with sliced apples and cover with the custard mixture. Sprinkle the sliced almonds on top.
5. Carefully place the tart back in the oven and lower the temperature to 375°F (190°C). Bake for 35 minutes.
6. Serve while still warm, preferably with a dollop of sweetened whipped cream or crème fraîche. Calvados makes a perfect pairing.

Recipe and photo via Taste Atlas: <https://www.tasteatlas.com/tarte-normande/recipe/classic-tarte-normande>

## Le Trou Normand

There are lots of versions of *le Trou Normand*, all involving some sort of Calvados. This version—known as *modern traditional*—should be served in a small, wide brimmed glass such as a martini glass, cordial glass, or coupe.



### Ingredients:

1 shot (1-1.5 oz.) Calvados

2 to 4 tablespoons sorbet (apple, apple-Calvados, pear, or lemon)

For garnish: mint leaf and/or apple slices

1. Using a melon baller or other portioning tool, form the sorbet into two small mounds and place in the glass.
2. Pour the Calvados over the sorbet and garnish with a mint leaf and/or apple slices; serve with a small spoon

## Calvados and Apple Sorbet

### Ingredients:

1 ½ cup apple juice

½ cup water

1 cup sugar

2 ½ oz. Calvados

Juice of one lemon

1. Bring the apple juice and water to a simmer. Stir in the sugar; stir until dissolved. Simmer for one minute.
2. Remove from heat. Add the lemon juice and Calvados.
3. Leave to cool, and then transfer to an ice cream machine; churn until set.
4. Alternatively, place the cooled mixture in a shallow container and freeze, mixing the mixture every hour or two until solid.
5. Store in an enclosed plastic container and leave in the freezer until ready to serve.

Photo via: [www.marieclaire.fr](http://www.marieclaire.fr)