

Tarte Tatin

Summary: *Simple and simply delicious!*

Ingredients

25 gms butter

1/4 - 1/3 cup of sugar

2-3 large Granny Smith apples (or whatever you have on hand)

lemon juice

Puff pastry (or sour cream pastry, if you prefer).

Instructions

Preheat oven to 180C.

Roll out pastry and cut into a disc to fit your pan.

Refrigerate until needed.

Peel and slice apples, toss in lemon juice to prevent browning and set aside.

Melt butter in a tarte tatin pan, if you have one, or an oven-proof frypan of about 25-30 cms diameter.

Add sugar and shake pan gently over a moderate heat until sugar is melted and just starting to turn golden in colour.

Add apples in single layer and continue to cook over moderate heat, gently shaking the pan, until apples are beginning to soften and caramelize. You will need to keep a beady eye on this part of the procedure as you don't want to burn the caramel.

When the apples are starting to look sticky and golden remove from heat.

Lay the pastry over the apples and tuck into the sides of the pan. Pierce with a fork in several places.

Bake for 20-25 minutes, until pastry is golden.

Remove from oven and very carefully invert tatin onto a serving dish so that the apples are on top.

Serve with cream.

Number of servings (yield): 4

Culinary tradition: French

My rating 5 stars: ★★★★★ 1 review(s)