

Apple Tarte Tatin

(Serves 6-8)



This tarte tatin recipe is less caramelly, lighter and more golden than some ...

Ingredients:

50g (1/4 cup) white sugar
50g (1/4 cup) butter
5 large desert apples
2 tbsp lemon juice
225g (8oz) ready-made puff pastry

- Pre heat your oven to 200°C/ 400°F / Gas Mark 6
- Put the sugar and butter into the tatin dish. Heat on a medium heat until the butter has melted.
- Peel, quarter and core the apples. Place in the dish, rounded side down to fill the base. Sprinkle with the lemon juice. Cook over a medium heat for 5 minutes.
- Remove from the heat and cool for a few minutes whilst rolling out the pastry.
- Roll the pastry to a circle the same size as the top of the dish. Press it lightly over the fruit, tucking the edges down around the edge so that when cooked it forms a rim to contain the fruit.
- Make four small steam holes.
- Transfer to the pre-heated oven and bake on the top shelf for 15-20 minutes until the pastry is well risen and golden brown.
- Allow to rest for 5 minutes before loosening around the edge with a knife. Invert on to a wide shallow plate.

Serve warm with whipped double cream or crème fraiche.

Hints

- *Plums, peaches or apricots may be used instead of apples. Cut into half and remove the stones.*
- *Calvados Apple Brandy or Cognac can be used instead of lemon juice.*