Desserts / France

Apple Tarte Tatin

Apples caramelized to amber in butter and sugar, then blanketed under a crisp pastry lid and inverted — the upside-down tart that invented itself by accident in the Loire Valley.

Time 75 min **Servings** 4

What you'll need.

- ☐ 100 parts Firm apples (Golden Delicious or Braeburn), peeled, halved, cored
- ☐ 30 parts Caster sugar
- ☐ 20 parts Unsalted butter, cold, cut into pieces
- ☐ 40 parts Puff pastry or shortcrust, rolled to 3 mm
- ☐ 1 pod Vanilla pod, split and seeds scraped
- ☐ 20 parts Crème fraîche, to serve

Let's make it.

01 Scatter the caster sugar in an even layer across the base of a heavy 24–26 cm oven-safe skillet or tarte tatin mold. Set over medium heat without stirring. The sugar will begin to liquefy at the edges — let it pool before swirling the pan gently to even the color. Continue until the liquid caramel reaches a deep amber, the color of dark mahogany. Remove from heat.

02 Off the heat, drop the cold butter pieces into the amber caramel one at a time. Add the vanilla seeds and pod. The mixture will bubble furiously — this is correct. Stir with a heatproof spatula until the butter is fully incorporated and the caramel is smooth, glossy, and homogeneous.

03 Remove the vanilla pod. Arrange the apple halves cut-side up over the caramel, packing them as tightly as possible in a circular pattern — they will shrink during cooking, so crowding is correct. Set the pan over medium heat and cook 15–20 minutes until the apples are partially softened and the caramel has deepened and thickened around them.

04 Cut the pastry into a circle 2 cm wider than the pan diameter. Drape it over the apples and tuck the overhanging edge down into the pan, hugging the apple perimeter. Prick the pastry six times with a fork. Preheat the oven to 190°C (375°F) fan-assisted.

05 Bake at 190°C for 25–30 minutes until the pastry is deeply golden and puffed, and caramel is visibly bubbling at the pan edges. Remove and rest on a wire rack for exactly 5 minutes — no longer, or the caramel will seize and the tart will stick on inversion.

06 Place a large, lipped serving plate firmly over the pan. Grip both plate and pan securely, count to one, then invert with confidence. Hold for three seconds, then lift the pan away. Any apples that have shifted can be pressed gently back into place with a spoon. Serve warm with crème fraîche alongside.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / apple-tarte-tatin