Desserts / France

Tarte Tatin

An upside-down apple tart: the apples caramelise at the bottom, the pastry goes on top and becomes the base.

Time 90 min **Servings** 8

What you'll need.

- ☐ 1.5 kg Firm tart apples
- ☐ 200 g Sugar
- ☐ 120 g Butter
- ☐ 350 g Puff pastry
- ☐ 1 piece Lemon
- ☐ 1 piece Vanilla
- ☐ 200 ml Cream — to serve
- ☐ 1 pinch Salt

Let's make it.

01 Peel the apples, halve them, core them and squeeze lemon over them.

02 Melt the sugar in a cast-iron pan over medium heat to an amber caramel, without stirring it with a spoon.

03 Take it off the heat and beat in the butter piece by piece, with the vanilla and a pinch of salt.

04 Pack the apple halves cut side up, tight against each other, in a circle.

05 Cook on the hob for twenty minutes over medium heat, until the apples sink and take up the caramel.

06 Cover with a round of puff pastry, tucking the edges down inside the pan, and prick it in several places.

07 Bake at 200 °C for forty minutes, rest it five, and invert it onto a plate in one movement.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
recipes.dvs-services.be / tarte-tatin