

APPLE TART TATIN

EQUIPMENT

PEELER, KNIFE, FRYPAN, SCALES

INGREDIENTS

5 PEELED AND QUARTERED GRANNY SMITH APPLES, 1 SHEET BUTTER PUFF PASTRY,
250GM CASTER SUGAR, 50GM WATER, 100GM BUTTER, SALT

METHOD

IN A MEDIUM SIZE FRY-PAN (23-30CM) PLACE WATER, SUGAR AND A PINCH OF SEA SALT HEAT OVER A MEDIUM HIGH HEAT

COOK UNTIL YOU REACH A NICE EVEN COLORED CARAMEL, REMOVE FROM HEAT AND PLACE IN BUTTER, STIR UNTIL WELL COMBINED

NOW ARRANGE APPLE DIRECTLY ON TOP OF THE CARAMEL, COVERING AS MUCH AREA AS POSSIBLE

NOW PLACE PASTRY OVER THE TOP AND TUCK THE EDGES IN DOWN THE SIDES OF THE PAN

BAKE IN A PRE-HEATED OVEN ON COMBI SETTING 180 DEGREES FOR 18-20 MINS UNTIL THE PASTRY IS GOLDEN

REMOVE THE PAN FROM THE OVEN AND LET SIT FOR 1 MIN, CAREFULLY POUR OFF SOME CARAMEL INTO A BOWL

PLACE A PLATE OVER THE PASTRY AND INVERT THE PAN, SPOON OVER SOME RESERVED CARAMEL, SLICE AND SERVE WITH A LITTLE EXTRA
CARAMEL AND ICE CREAM

HINTS & TIPS

- POURING OFF SOME CARAMEL BEFORE INVERTING THE TART ON TO A PLATE PREVENTS BURNS AND CARAMEL SPILLING EVERYWHERE
- TRY THE SAME RECIPE WITH OTHER FRUITS LIKE PEARS, PINEAPPLE, FRESH FIGS OR EVEN BANANAS