

Recipe of the Month



Tarte Tatin

Ingredients

- 6 apples - peeled cored and sliced (to prevent them from browning, keep them in water with a little lemon juice)
- 150g castor sugar
- 25g butter
- 375g rough puff pastry
- Flour for rolling out

Preparation time: 30 mins

Cook time: 25 mins

Serves: 4 - 6



Method

1. Pre-heat oven to 200°C.
2. Make the caramel - put the sugar into a pan and heat gently, without stirring, until it turns golden brown. When it has turned golden brown, take off the heat and add the butter - stir in gently.
3. While the caramel is heating, place your apples in your dish. If you have placed them in water, pat them dry before putting in your dish.
4. Pour the caramel over the apples.
5. Roll out the puff pastry on a lightly floured surface. Cut out a circle slightly larger than the dish you are using. Place this over the apples and tuck the overlapped edges down the side of your dish.
6. Bake in the oven for 20 - 25 minutes until the pastry is golden brown. When ready, take out and leave to rest for 1 minute.
7. Turn out by placing a plate on top of the dish, invert so that the tart slips out. The pastry will now be on the bottom and the apples on the top. Serve hot with cream, ice cream or custard.

OPTIONAL

- Sprinkle the apples with fresh thyme leaves or rosemary prior to covering with pastry and baking.