



APPLE TARTE TATIN

INGREDIENTS

- 1 dessert apple, peeled
- 1 tsp American Apple Pie Spice
- 45g sugar
- 15g butter
- 1 sheet ready rolled puff pastry
- 1 egg, beaten

These superb, individual French Tarte Tatins make a great end to a meal. Make sure to use good dessert apples such as cox's orange pippins or braeburn.

INSTRUCTIONS

1. Pre-heat the oven to 200 °C and allow to fully combine
2. Cut a disk of puff pastry about 1cm wider than the pan to be used
3. Remove the core and thinly slice the apple into 3mm slices
4. Add the sugar to a 12cm ovenproof pan and heat on a medium low heat until the sugar melts. Without stirring, swirl the sugar and keep cooking until the sugar is caramel in colour
5. Whisk the 15g butter and the Apple Pie Spice into the sugar
6. Arrange the apple slices in a spiral pattern around the pan
7. Add the disk of puff pastry to the pan and tuck in the overlap
8. Brush the pastry with beaten egg and place in the middle of an oven for 15-20 minutes
9. Remove from the oven when cooked and let rest for 5 minutes.
10. To serve, invert the tart onto a plate and serve with a vanilla ice cream



Feeds
1



Prep time
10 m



Cook time
25 m

