

APPLE TART TATIN

INGREDIENTS:

Approx. 250 g. puff pastry

12-16 crunchy dessert apples, (Granny Smith, Cox's, etc.)

2 lemons, juiced

160 g. butter, room temp.

180-220 g. castor sugar, less for a sweeter apple, more for the tarter tasting one

- 1.) Roll the puff into a round, approx. 1/8 " thick, no thicker than 1/4" or it will not cook out properly. Chill this round in the refrigerator for at least 1/2 hour.
- 2.) Meanwhile, peel, core, and half the apples, tossing generously in the lemon juice.
- 3.) Take a heavy bottomed fry pan, or low sided sauce pan, and with a spatula, spread the butter evenly all over the base.
- 4.) Sprinkle on all of the sugar, again distributing it evenly.
- 5.) Starting at the outside perimeter, arrange the apple halves on their side, in a pinwheel fashion, filling the middle after a full circle of halves is in place. These need to be quite tightly packed or they will fall over in the cooking process.
- 6.) Place the pan over a high heat, and watching that no part of the butter/sugar starts to burn, or blacken, cook until it has all turned golden and caramel. At this point, you may want to jam in one more apple half, to ensure that they all stay upright. This part of the cooking process will take about 15 minutes, depending on the heat of the stove.
- 7.) Now carefully lay the chilled round of pastry on top of the apples, tucking in the edges, turning them down, so that, when it is inverted, the edges will create a rim that will hold in the apple juices and caramel.
- 8) Pop the pan into a hot oven (200' C.) for about 20 minutes. This is to cook the puff pastry, as well as to finish cooking the apples.

9.) Remove from the oven, and taking great care, go around the edges of the tart, loosening all the sides. Lay a plate or tray that is larger than the pan on top, and quickly turn upsidedown so that the tart demolds on to the plate.

10.) With a palette knife, pat any apples loosened, back into place, and let cool. All the juices will be reabsorbed, and the caramel will set slightly because of the pectin released from the apples.

11.) Serve warm a dollop of creme fraiche. This dessert does not keep well, but not to worry because there's rarely any left.