

Apple Tarte-tatin

Ingredients



- 6 Golden delicious or pink lady apples.
- 2 sheets puff pastry.
- 30 gms butter.
- 2 tbls lemon juice.
- 200 gms sugar.

Method

Serving suggestions

Once on platter you can decide to serve hot or cold.
To serve hot simply cut tarte with knife and serve to plates with whipped cream.
To serve cold you can decorate the edge with cream before cutting, add extra cream on plate with strawberries or blueberries.

Peel and core apples, cut into quarters. Place in large bowl and toss in lemon juice and 100 gms sugar.
place remaining sugar with 2 tbls water into oven proof frying pan.
(removable handle if available)
stir gently over low heat to melt sugar and cook for 3-4 minutes until sugar caramalises and is golden coloured.
Place the apple in a pattern in pan (cut side up) and dot with butter cubes.
Cook 5 minutes then set aside to cool.
When completely cooled cover pan with pastry overlapping edges of pan by 10 mm minimum.
trim around pan 10 mm outside then ease pastry into pan with edges turned up.
preheat oven to 200c and place pan inside completely.
(Camp ovens require removable handle or a round shallow cake pan)
(A bbq such as weber Q will allow pan handle o.k.)
bake until golden brown. allow to cool 10 minutes, place a large plate over pan and carefully invert pan to tum out Tarte tatin.

Recipe submitted by

John Gavin.