

APPLE TARTE TATIN

WHAT YOU'LL NEED

Ingredients

- 50g unsalted butter, cubed plus extra for greasing
- 4 sheets ready-made puff pastry
- 6 Granny Smith apples, peeled, cored and quartered
- 100g caster sugar
- Icing sugar, for dusting

Equipment

- Four individual 10cm round tarte tatin dishes
- Baking paper

To Serve

- Vanilla ice cream

WHAT TO DO

1. Line the base of four individual 10cm round tarte tatin dishes with baking paper and grease with a little butter.
2. Roll the puff pastry out and cut into circles around 10cm in diameter, about 2mm thick.
3. Heat the caster sugar with 2 tablespoons of water in a heavy-based saucepan and cook very gently until the caramel is light gold.
4. Remove from the heat and add the cubed butter, stirring well until completely incorporated.
5. Pour a thin layer of caramel on the base of each lined tarte tatin dish. Pack the apple quarters in a circular pattern on top of the caramel.
6. Drape a circle of pastry over the top, then tuck it in well to completely encase the apple. Leave to rest in a cool place for 20 minutes – this should make sure your pastry won't shrink when it goes in the oven.
7. Preheat the oven to 230°C/450°F/gas mark 8. Dust each circle of pastry with a little icing sugar and bake for 18-20 minutes, or until the pastry is golden brown and the apples soft.
8. Remove from the oven and leave to rest for a minute or so to let the caramel cool and set slightly.
9. Remember hot caramel burns the skin badly, so please be careful when you turn out your tartes. To do so, place a dessert plate over the top of each pan and, with a twist of the wrist, very carefully flip pan and plate over together, so that the tarte ends up apple-side upwards, on the plate and remove the paper.

Serve with a scoop of vanilla ice cream on top and dust the whole plate with icing sugar.

