

Tarte Tatin: 1pm 23/05/2020

Ingredients:

50g Butter

50g Golden Caster Sugar

6 Medium Apples, peeled, quartered and cored

1 packet ready made Puff Pastry

Method:

Preheat oven to 220c.

Melt Butter in a 20cm Tarte Tatin tin over a medium heat on the hob, then stir in sugar and heat it until it starts to caramelise.

Pile in the apples and heat for 10mins, stirring occasionally to coat them in the juices. When thickened remove from heat.

Unroll the pastry and prick several times with a fork. Quickly lie the pastry over the apples, tucking in the edges.

Bake in the centre of the oven for 20 to 30mins until pastry is risen and firm. Remove from oven, run a blade around the dish and turn out the tarte.

Apple can be substituted for Banana or Pear!

Enjoy!