

Le Tarte Tatin

6-8 Granny Smith apples, peeled and halved, Cores removed

2 Cups Granulated sugar

4 oz unsalted butter

Pinch of Salt

1 Sheet frozen Puff Pastry, thawed, cut into a 10" circle

1 egg, beaten with 1 teaspoon water

3 Tablespoons Granulated Sugar

- Combine sugar and butter in a heavy 10" cast iron skillet or Tarte Tatin pan.
- Cook until sugar caramelizes, about 4-5 minutes. At this point, the butter will separate from the sugar...this is NORMAL, so don't panic!
- Add apples into caramel. Cook over medium heat, turning occasionally to bathe them in the caramel. When the apples begin to soften a bit, arrange them carefully; *cut side up*, in the pan.
- Remove from heat, and let rest for 5 minutes. Cover with a circle of puff pastry and quickly brush with egg wash and sprinkle heavily with 3 Tbsp of granulated sugar.
- Bake in 400 deg F oven about 20 min, or until pastry is well puffed and browned. Remove from oven, and let rest for 5 minutes.
- CAREFULLY unmold onto a platter...It is still VERY hot!! It may be necessary, if apples are very juicy, to remove a bit of the juice using a bulb baster before unmolding.
- Serve with Ice cream or warm Crème Anglaise.

Presented at the Gourmet Food and Wine Pavilion, Monterey County Fair, August 2003



Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey