Be Inspired BY Roberta!
FOOD ~ WINE ~ TRAVEL

Apple Tarte Tatin

Tarte Tatin is one of those classics that I didn't attempt for a long time for fear it would be too tricky. Turns out it's super quick and easy, especially if you use a good ready-made shortcrust pastry like Carême. Take care when arranging the apples in the hot caramel (sugar burns are especially nasty) and remember the handle of the frying pan will remain hot for some time after coming out of the oven.

Serves 4

INGREDIENTS

- 3 Granny Smith apples
- 75g salted butter (2⅔oz)
- ⅔ cup castor sugar (150g)
- 375g shortcrust pastry (13¼oz)
- Crème fraîche or vanilla ice cream, for serving

METHOD

1. Preheat oven to 190°C (375°F).
2. Melt butter in an ovenproof frying pan.
3. Stir in sugar and cook over a medium heat, stirring occasionally, for about 12 minutes, until dark golden.
4. Meanwhile peel, core and halve the apples vertically, then cut into thick slices.
5. Remove pan from heat and carefully arrange the apple slices in a single layer as tightly as possible, using smaller pieces to fill any gaps.
6. Return to a medium heat and cook for 15 minutes.
7. Remove pan from heat.
8. Cut pastry into a disc a little wider than the pan and place on top of the apples, tucking the edges in around the side as best you can.
9. Bake for about 30 minutes, until golden brown.
10. Remove from oven and set aside for 10 minutes then invert onto a plate.
11. Serve warm with crème fraîche or vanilla ice cream.

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