

DESSERTS

TARTE TATIN



Ingredients (For 6 people)

- 8 yellow Golden Delicious apples
- 1 roll of puff pastry dough
- 2 packet vanilla sugar
- Dash of cinnamon
- 100g butter
- 100g caster sugar

Preparation:

Peel the 8 whole Golden Delicious apples. Halve them and core them without cutting up the halves. In a round non-stick tart mould, melt the butter directly over the heat. Add the caster sugar to the tart mould and lower the heat. Continue cooking until a caramel forms.

Arrange the apple halves in a crown shape in the mould with one or two in the centre. Flatten with a spatula from time to time as the apples poach in the caramel. They should become barely golden brown but not blacken. Sprinkle the vanilla sugar and cinnamon over the apples.

Remove from the heat and cover with the puff pastry, pressing the edges down. Bake in the oven for 35 40 minutes.

Serve warm.

