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Tarte Tatin

Grant McGregor
The Hilton International Brasserie

Ingredients

- 4 apples, core removed and sliced into wedges
- 150g sugar
- 65g butter
- 1 vanilla bean
- 1 lemon, zested and juiced
- 1 large sheet of puff pastry

Method

In a heavy based pan, also suitable for using in the oven, dry melt the sugar over a low heat until it is golden brown, then stir in the butter till dissolved.

Add the wedges of apples and gently simmer for 5 minutes or so, until tender.

Take pan off of the heat; lay the puff pastry over the top of the pan.

Carefully fold the over hanging puff around the edges of the pan to create a seal.

Place pan in a pre-heated oven to 190°C degrees, and bake till nicely golden.

Remove from the oven carefully as the handle will be quite hot.

Allow to cool slightly then free the edges of puff from the pan with a knife and turn out onto a plate.

Garnish with cream or ice cream.