



Pink Lady® apple tarte tatin

Serves 6



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Ingredients:

- ♡ 6 Pink Lady® apples
- ♡ 100 g (125 ml) castor sugar
- ♡ 100 ml water
- ♡ 60 ml butter
- ♡ 400 g puff pastry sheets
- ♡ Crème fraîche to serve

Method:

1. Preheat the oven to 200°C.
2. Peel, half and core Pink Lady® apples.
3. Place water and sugar in a 20 cm cast-iron pan over a gentle heat.
4. Let it cook until a light caramel forms.
5. Add butter and stir until melted.
6. Place Pink Lady® apples cut side facing up into caramel.
7. Remove from heat and allow to cool slightly.
8. Place the pastry onto the apples and tuck in the edges. Cut off excess pastry.
9. Bake for 35 minutes, or until puffed and golden.
10. Cool for 5 minutes, then carefully invert onto a serving plate and serve with crème fraîche.

