

CARAMEL APPLE TARTE TATIN

F EASY

Last Modified: 06/22/2016

PREP: 15 Min
COOK: 1 Hr
OVEN: 400

DESSERT

MAKES 8 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------|---------|-----------------------------------|---------|
| 1 | Cup | Granulated Sugar | |
| 1/3 | Cup | Water | |
| 1 3/4 | Pounds | Firm Apples (Crispin, Mutsu, Etc) | |
| 1 | Sheet | Frozen Puff Pastry | Thawed |
| 1/4 | Tsp | Sea Salt | |
| 1 1/2 | Tsp | Lemon Juice | |
| 1/2 | Cup | Sour Cream (Breakstone) | |
| 2 | Tbsp | Unsalted Butter | |

PREPARATION

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|----------------|---|
| FACTOID | This is tasty, quick and easy, with a minimal mess. |
| TOOLS | 1) Small Saucepan 2) Wooden Spoon 3) Medium Non-Stick Skillet & Lid (Oven Proof) |
| PREP | Preheat the oven to 400 degrees with a rack just below center. |
| 1 | Dissolve the Sugar and Water in a small saucepan over medium heat, stirring constantly with the wooden spoon until the mixture is clear, about 6 to 8 minutes. Turn the heat up to high and cook without stirring until the Caramel turns a honey brown to dark brown color, about 5 to 7 more minutes. CAREFUL - the darker you get it, the easier it will transition to burnt and be completely ruined. Remove from the heat immediately and let the Caramel cool while you prepare the Apples. |
| 2 | Peel, core, and slice 1/2 of the Apples into 8 sections. Cut the remaining half into quarters. Melt the Butter in the skillet over medium heat. Arrange a fan of thin Apple Slices in a circle around the perimeter and fill in the center with the remaining thicker Slices. Cover and cook for 8 to 10 minutes, or until the center Apples begin to soften (test them with a fork). |
| 3 | While the Apples cook, carefully stir the Sour Cream into the cooled Caramel (it may sputter a bit if the Caramel is still very hot). When the Apples are becoming tender, sprinkle on the Lemon Juice and Salt and pour the Caramel evenly over the top of the Apples. |
| 4 | Trim the corners from the Puff Pastry Sheet to make a rough circle about 10 inches in diameter. Fit the Sheet over the Apples, tucking in the edges around the inside of the skillet. Bake for 30 minutes, or until the Pastry is puffed and golden. |
| 5 | Remove the Tarte from the oven and let it stand for 5 minutes to thicken it slightly. Cover it with a platter slightly larger than the skillet and invert it quickly and smoothly in one motion to unmold the Tart onto the plate. Pick up the skillet carefully by the handle to make certain that the Tarte has completely separated. If not, wait a bit longer for it to fall down. |
| SERVE | Serve while warm with scoops of Ice Cream on the side. |