

English Apple Tarte Tatin with Clotted Cream

The reason for choosing the Tart Tatin is it show cases the best of British produce in the way we have some great products at the moment and what better way to finish your dinner party. *Adam*

Serves 4

Apple Tarte Tatin

You will need:

100g of unsalted butter	400g of puff pastry
100g of caster sugar	1no Pot of Clotted cream
10 English Apples peeled and cored and cut in ½	

Line the bottom of a heavy based pan with the butter then sprinkle the castor sugar over the top of the butter.

Place the apples on top, making sure they are tightly packed in.

Place the pan on a medium heat and cook until the sugar and butter have turned into a rich golden caramel.

Cool completely before placing the puff pastry on top

Pre – Heat the oven to 200°C

Roll out the puff pastry to 4mm thick and cut out a circle slightly bigger than the pan. Place the pastry over the apples tucking the pastry in around the apples and around the edges

Bake until the pastry has started to colour, then turn the oven down to 180°C to finish.

It should take between 25-40 minutes depending on your oven

Remove from the oven and cool slightly

Caramel sauce

80g Caster Sugar	50g Butter
200ml Apple Juice	100ml Whipping Cream

The Caramel sauce is made by putting the castor sugar in a pan and placing on the stove and cooking until it turns a nice deep golden colour, making sure not to burn it

Once this is achieved add the apple juice to the caramel making sure it does not splash to much

Bringing it back to the boil you then add the butter and cream and continue to cook so that it thickens

To Serve

To plate, turn out the Tarte Tatin and cut into four

Serve with the sauce poured over and a good dollop of clotted cream

Where to buy:-

Good quality apples from any good vegetable Supplier

Cheats Tips – saving time :-

You can buy a caramel sauce from any good supermarket

Prepared especially for KidsOut by Adam Simmonds

<https://www.greatbritishchefs.com/chefs/adam-simmonds>



Wine Pairing

Vietti Cascinetta Moscato d'Asti 2019 - £6.25/Half Bottle



