

Apple tart tartin



Ingredients - serves 2-4

2 cups flour	Pinch of salt
½ cup sugar	4 x apples, peeled and sliced thin
230g unsalted butter	2 x tablespoons butter
2 x egg yolks	3 x tablespoons sugar
¼ cup cream	

Method

Rub flour, sugar and butter together until reaching a sandy texture. Add cream and yolks and a pinch of salt and combine to form a ball. Knead for 1 minute and rest in the fridge for 1 hour.

Pre-heat oven to 180°C.

After pastry has rested, roll out and cut to fit on top of the frying pan. Set pastry aside.

Fry apples on a low heat in butter in the frying pan. Once apples are softening, add the sugar and stir until caramelized. Lay the pastry over the top of the apples, then place the frying pan into the oven and cook for about 10-12 minutes until the pastry is golden brown and firm.

Take out of the oven, tap the side against a bench to free the pastry from the pan. Now place a plate on top of the pan and flip fast to turn out the tart!

Top with a knob of double cream or your favourite ice cream.