Rampaging Chefs

Tarte Tatin

Who knew an upside-down accident could be this good?
This French classic takes sticky caramelised apples and buttery pastry to new heights.

Season: All year
Type: Dessert
Difficulty: Easy but a little time consuming
Serves: 6 or 15 tastes
Recipe Source: taste....Masterchef 2012

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Ingredients</th>
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<tbody>
<tr>
<td>Peeler</td>
<td>5 large granny smith apples</td>
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<tr>
<td>Knives</td>
<td>75g unsalted butter, chopped</td>
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<tr>
<td>Chopping board</td>
<td>165g caster sugar</td>
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<tr>
<td>Scales</td>
<td>Creme fraiche to serve</td>
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<tr>
<td>Bowls</td>
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<tr>
<td>Butter knife</td>
<td>225g plain flour</td>
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<tr>
<td>Spoon measure</td>
<td>2 tablespoons caster sugar</td>
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<tr>
<td>Cast iron pan</td>
<td>125g unsalted butter, chilled, chopped</td>
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<td></td>
<td>1 egg, lightly beaten</td>
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What to do:

- To make pastry, combine flour and sugar in a bowl.
- Add butter, then, using your fingertips, rub into flour and sugar until mixture resembles breadcrumbs.
- Make a well in the centre, then add egg and 2 tsp iced water.
- Using a dinner knife, combine until a rough dough forms, then, using your hands, bring together until it forms a ball.
- Shape into a disc and wrap in plastic wrap.
- Refrigerate for 30 minutes or until firm.
- Meanwhile, peel each apple, cut, take out the core and cut into even wedges.
• Place butter and sugar in cast-iron frying pan over low–medium heat.
• Cook, swirling pan occasionally, for 5 minutes or until butter melts and mixture is bubbling.
• Remove from heat and place apple wedges in 2 neat, tight-fitting circles over base of pan (don't worry if the sugar looks crystallised in the pan).
• Return pan to medium heat and cook for 15 minutes or until bases of apples are golden.
• Remove pan from heat and cool for 10 minutes.
• Preheat oven to 180C.
• Roll out pastry on a lightly floured surface round large enough to cover pan
• Place pastry over cooled apples, then, using a dinner knife, gently push around apples, down inside of pan.
• Bake until pastry is deep golden and apple mixture is bubbling.
• Cool in pan for 10 minutes, then turn out onto a large plate.
• Serve warm with creme fraîche