

Tarte Tatin

Ingredients

Quick Flaky Pastry :-

75g Block Butter or Block Margarine wrapped in foil and placed in school freezer.

(Not Soft margarine)

110g Plain Flour

Pinch of Salt

Cold Water

6 eating apples

175g caster sugar

75g butter

★ Aim Higher

Try swapping apples for pears, plums, bananas or even onions for a savoury version

Equipment

You will need to bring a 24cm cake tin

(Line the tin with foil to make sure there are no leaks)

REMEMBER TO BRING CAKE TIN FROM HOME AND A CONTAINER AND LID

Oven temperature : Gas 7 or 220°C or 200°C fan

Method:

The Marg or Butter must be rock hard from the freezer.

1. Sieve the flour and salt into a bowl. Take the block of butter and fold back the foil, using the coarse side of the grater, grate the butter into the flour. Dip the edges of the block into the flour as you grate, this will make it easier.
2. Using a palette knife, lightly mix the gratings into the flour. Make sure all the grated fat is covered in flour.
3. Sprinkle a tablespoon of cold water all over and continue mixing, gradually bringing it together into a soft dough, adding a couple more spoonfuls of water if necessary.
4. Knead lightly with your hands so that all the ingredients come together.
5. Wrap in clingfilm and chill in fridge
6. Peel and core apples
7. Spread butter over base of frying pan and sprinkle sugar over.
8. Place apples in pan so that each is in contact with the base of the pan
9. Put pan on low heat so butter and sugar melt together.
10. Increase heat slightly to caramelise sugar. Shake pan from time to time to ensure apples don't burn. This will take 20-25 minutes and you want sugar to reach a rich amber colour
11. Tip apples into cake tin and arrange neatly with a fork.
12. Preheat oven
13. Roll out pastry so that diameter is slightly larger than cake tin
14. Fit in over top of apples and tuck it down at edge. Prick it all over with a fork.
15. Cook in oven for 20-25 minutes.

