

Apple Tarte Tatin

75g	Sugar, White
75g	Butter
5	Dessert Apples, large (eg Golden Delicious)
2tblspn	Lemon Juice
225g	Puff Pastry, ready-made



Put the sugar and butter in the tatin dish. Heat on a medium heat until the butter has melted.

Peel, core and quarter the apples. Place the dish rounded side down to fill the base. Sprinkle with lemon juice. Cook over a medium heat for 5 mins.

Remove from heat and cool for a few minutes whilst rolling out the pastry.

Roll the pastry to a circle the same size as the top of the dish. Press it lightly over the fruit, tucking the edges down around the edge so that when cooked it forms a rim to contain the fruit.

Make 4 small steam holes.

Transfer to a pre-heated oven (200°C) and bake on the top shelf for 15-20 mins until the pastry is well risen and golden brown.

Allow to rest for 5 mins before loosening around the edge with a knife. Invert on to a wide shallow plate.

Serve warm with whipped double cream or creme fraiche.

Notes : plums, peaches or apricots may be used instead of apples. Cut into half and remove the stones. Calvados or Cognac can be used instead of lemon juice.