

TATIN TART

Make a shortcrust pastry:

200 gr flour

100 gr softened butter

Approximately $\frac{1}{4}$ of a glass of water

A tiny bit of salt

Put your flour in your mixing bowl and add your softened butter cut in squares, the water and salt. Work with a fork to incorporate butter into the flour. If you haven't got enough liquid, just add a little bit of water. Finish off by making a ball with your hand. Put in cling film and in the fridge for an hour. After an hour, take it out of the fridge and leave it on the side to warm up a little bit before you can roll it out.

Caramel: make your caramel by mixing 150 gr of sugar and 100ml of water. Cook it on the hob continuously stirring until you get a coloured sirup. Takes approximately 12 mn or so. Don't let it overcooked otherwise it will be too hard and will burn. Pour it straight over all over your tart dish.

Tart filling:

Apples

Sugar

Butter

On top of your caramel, arrange apple slices in circles so that the top of your tart will look nice. Arrange further apple slices on top of your first layer. As it won't be seen, you can just cut your apples in small squares.

Add a few knobs of butter on top.

Roll out your pastry and place it on top of the apples. Push the pastry in the dish all way round and bake in the oven at 180 degrees fan for about 35-40 minutes.

Let it cool a few minutes before you turn your tart over a plate big enough to accommodate. Perfect served with ice cream.