

Tarte tatin

Ingrédients

- 4 to 6 apples (5 medium apples for me)
- 200g sugar
- 45g butter
- 1 vanilla bean or a little vanilla powder (optional)

Préparation

1. The tarte tatin, one of the star desserts of fall-winter!
2. Caramelized apples on a melting and/or crispy dough, accompanied by a scoop of ice cream or a bit of cream, that's the program Here I used aa almond dough I had left over from a previous recipe, but you can just as well use a puff pastry often chosen for the tarte tatin.
3. Prep time : 25 minutes + 1 hour cooking + potentially preparing the dough For a mold of 26cm of diameter : Ingredients : 4 to 6 apples (5 medium apples for me) sugar butter 1 vanilla bean or a little vanilla powder (optional) A dough of your choice (sweet, shortbread, flaky) Recipe : Peel the apples, core them and cut them into 6 to 8 pieces depending on the size of the apples (the pieces should be quite large).
4. Place the butter and sugar with the vanilla in a saucepan and cook over low heat until the caramel is golden brown.
5. Pour it immediately into the mould and spread it over the bottom of the mould.
6. Place the apple pieces on the caramel as tightly as possible.
7. Cover with the dough of your choice (the diameter of the pastry should be slightly larger than the diameter of your mould).
8. Bake in the preheated oven at 180°C for 15 minutes, then continue baking at 150°C for 45 minutes (if the dough browns too quickly, cover it with aluminum foil).
9. When the pie comes out of the oven, wait 2 minutes and then immediately turn it out of the mould onto your serving dish.
10. Let cool, then take out the vanilla ice cream or the crème fraiche and enjoy!