



THE DELICIOUS FRENCH TARTE TATIN

 20 minutes

 45 minutes

 Resting time for the pastry
30 minutes

 Resting time for the tart
15 minutes

Ingredients for 4 people

- 10 golden apples
- 180g + 20g icing sugar
- 25g unsalted or salted butter
- 1 pinch cinnamon

Shortcrust pastry

- 200g flour
- 100g unsalted butter, at room temperature
- 5cl water
- 1 pinch fine salt

Preparation equipment

1 large Ingenio frying pan
1 Ingenio saucepan
Ingenio hermetic lid (same diameter as the small saucepan)



Preheat the oven to 220°C. Make your own the pastry for more pleasure.



Boil until a golden straw colour. Don't get it too dark or it will be bitter – this is very important!



For the caramel: bring a large unstick Ingenio pan and incorporate the water and sugar. When the caramel is ready (pale), take the saucepan off the heat and add the butter. Peel, seed and quarter the apples and add it in the saucepan in a rosette shape. Use half-quarter pieces to create a second layer to fill the spaces. Add the remaining 25g butter in pieces over the apples.



Remove the shortcrust pastry from the fridge and roll it out in a circle slightly larger than the frying pan. Cover the apples with the pastry.



Tuck the edges of the pastry between the frying pan and the apples, sprinkle over 20g icing sugar. Use the handle to place the tart in the oven. Bake in the oven for around 40 minutes to 220°C.



The tart is ready when the caramel rises up the sides and the pastry is cooked. When it is cooked, use the handle to remove the tart from the oven. Use the handle to rotate the frying pan to unstick the pastry from the pan. Leave to cool for around 15 minutes. Place a plate over the tarte tatin and tip slightly to drain off some of the juice. Set aside in the saucepan. Use the handle to turn the tart onto the plate.

Reduce the cooking juices to create a thick reduction. Pour this over the top of your tart.