Tarte Tatin

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	25 Mins
Piece	8
Appliance	Combair-Steam SE from 2015

A classic of the French kitchen: caramelized apples gently baked under a crispy, golden puff pastry crust.

Caramel

150 g sugar

30 g butter

Tarte Tatin

4 sour apples (e.g. Braeburn or Greenstar), pealed, quartered

1 rolled-out round of puff pastry (about 32 cm in diameter)

Caramel

Heat the sugar in a wide pan, swirling gently, and caramelize until brown. Reduce the heat, add the butter and stir well. Spread the caramel over the baking paper in the prepared tin.

Tarte Tatin

Spread the apple quarters evenly over the caramel. Lay the puff pastry over the top of the apple, then gently tuck the edge of the pastry between the apple and the baking tray. Make a slit in the centre of the pastry to let the steam out during baking. Put the baking tray onto a wire shelf in the cold cooking space and bake at 200 °C for about 25 minutes using the Professional baking puff pastry mode. Remove the tarte Tatin from the oven and leave to stand briefly. Carefully turn out onto a serving plate and remove the baking paper.

Professional baking puff pastry 200 °C for 25 Mins

Tips

Serve with vanilla ice cream or whipped cream.

Use pears, peaches or plums as an alternative to apples.

Accessories

Round baking tray (26 cm in diameter), lined with baking paper

Wire shelf

Additional information

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