



Pastry Chef's Secrets



**TARTE TATIN**

# TARTE TATIN AUX POMMES

**SERVES 6/8** 1.5 HOURS**SABLÉE PASTRY:**

- 250 g flour
- 125 g butter
- 5 g salt
- 1 egg yolk
- 50 ml water

**TARTE TATIN:**

- 6 to 8 apples
- 100 g butter
- 80 g sugar

**CHANTILLY CREAM:**

- 150 g single cream (35%)
- 15 g icing sugar
- 1 pinch of vanilla powder

**CARAMELISED ALMONDS:**

- 50 g unblanched almonds
- 25 g sugar
- 1 teaspoon of neutral cooking oil

## METHOD

**SABLÉE PASTRY:**

Work the flour, butter and salt with a pastry blender until the mixture resembles large crumbs. Make a well in the centre and pour in the egg yolk and water. Briefly knead the pastry to form a smooth ball. Put in the refrigerator to rest.

**TARTE TATIN**

Peel the apples, cut them into quarters and remove the pips. In a deep frying pan or Tarte Tatin dish, add half the sugar and cook over a medium heat until it starts to caramelize. As soon as it starts to colour, add the rest of the sugar and stir gently. Taking care not to burn yourself, arrange the apple quarters in the pan in the shape of a rose. Add pieces of butter between the apples, regularly spaced. Let it cook very gently for several minutes before setting aside to cool.

**ASSEMBLING THE TATIN**

Roll out the sablée pastry to a thickness of two millimetres and cut out circles slightly larger than the Tatin dish. Place the pastry over the cooled apples.

Bake in the oven at 185°C for around 35 minutes, until the pastry is golden. Set aside to cool.

**CARAMELISED ALMONDS**

Place the almonds and the sugar in a small saucepan. Cook over a medium heat until the mixture starts to colour, then stir gently.

Cook for around 10 minutes, continuing to stir. Be careful not to burn yourself, and adjust the heat to avoid the caramel becoming too dark.

**CHANTILLY CREAM**

Whip the cream in a bowl until it forms stiff peaks. Add the icing sugar and vanilla powder for the final whip.

**SERVING UP**

Warm the bottom of the pan over a gentle heat for a few minutes before sliding the Tarte Tatin out of the pan and onto a round serving platter. Serve with Chantilly cream.

Specific equipment

Deep frying pan or Tarte Tatin dish, rolling pin

Allergens

Lactose, egg, gluten