



Apple Cider Tarte Tatin

A boozy twist to a French classic.

Serves: 6 / Prep: 15 min / Cooking: 45 min

Ingredients:

- 80 ml Apple Juice
- 80 ml Apple Cider
- 250 g Caster Sugar
- 1 knob of butter
- 1 Granny Smith Apple
- 1 sheet Puff Pastry
- 1 tsp Cinnamon

Optional: Cream or Custard for serving.

Method:

- Cut the Apple into thin slices and arrange in a 20cm round, lightly buttered sandwich tin. Sprinkle lightly with Cinnamon.
- Preheat Oven to 200C / Gas 6. In a saucepan dissolve the sugar in the Apple Juice and Apple Cider. Brush down the sides of the saucepan with a pastry brush to avoid crystallization.
- Cook the mixture over medium heat, until it begins to boil. Do not stir! Boil the syrup until it turns golden brown, after about 7-10 minutes.
- Stir in the butter and pour the caramel over the apples. Place the puff pastry sheet over the apples and tuck the sides underneath, sealing the tarte.
- Bake for 30-35 minutes or until the pastry is golden brown and crisp.
- Remove the tarte from the tin by placing a plate on top of it and then flipping it over.
- Cut into 6 slices and serve with cream or custard.

Tips:

For a more boozy flavour you can soak your apple slices in some Apple Cider first for about an hour. This will soften them slightly and give them a deep cider flavour.