

HOW TO MAKE

Tarte Tatin

Shopping list

- 3.5 oz butter
- 1 TBS heavy whipping cream
- 2.6 oz cornstarch
- 1 small egg
- 4.2 oz flour
- 5 oz sugar
- A pinch of salt
- Enough apples to cover the pan you will use

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Mix in a bowl all the ingredients for the dough, until you can form a ball with it.
Set aside in the fridge.

- 2.6 oz butter
- 1 TBS heavy whipping cream
- 2.6 oz cornstarch
- 1 small egg
- 4.2 oz flour
- 1 oz sugar
- 1 pinch of salt
- Apples (firm and tart)

« Here is how the story goes: the tatin sisters were in love and forgot the dough in their apple pie, so they covered the apples with it and the Tatin sisters tart was born! Cute isn't it? »

2

Peel the apples and quarter them. Preheat the oven on 440°

3

In the baking pan (round one, high sides) spread the sugar and butter and heat until you get a caramel. Spread the apples on the caramel, round side facing the bottom.

- 1 oz butter
- 4 oz sugar

4

Roll out the dough and carefully lift it to cover the apples.
Push the sides under the apples and perforate it.
Cook in the preheated oven for 30 minutes.
Turn upside down on the serving plate and serve hot or cold, possibly with a spoonful of heavy cream or whipped cream on the side.