

# Apple and Bourbon Tarte Tatin



Apple and Bourbon Tarte Tatin Serves 5

Tarte Tatins are so much easier than you may think! My Dad got me on to making these at one of our family dinner nights and I absolutely loved it.

The recipe is so versatile as you can use just about any fruit or liqueur.

## Ingredients:

- about 5 apples, cored, peeled and cut into 1/4s
- 2 sheets of thawed puff pastry
- 1/3 cup caster sugar
- 50g unsalted butter, chopped into cubes
- 30ml bourbon of your choice
- 1/2 tsp ground cinnamon

- 1 egg, whisked (for egg wash)

## Method:

1. Preheat oven to 180°C.
2. Place the pastry sheets on top of each other and press them together. Roll out the sheet so that it's a little bit bigger and cut out a circle that is about 23-24cm in diameter.
3. Using a 23-24cm oven safe fry pan, start to melt the caster sugar over a medium heat. Don't mix it, just leave it to melt. Once it melts completely and starts to turn an amber colour, swirl the pan around and then add the butter. Careful as it will bubble a little. Cook until butter is completely melted then take off the heat and add the bourbon and cinnamon.
4. Carefully place the apple 1/4's tightly into the caramel and then carefully place the pastry over the apples and using a spoon try and tuck the pastry into the side of the pan. Brush with egg wash and cut a few small slits into the pastry to allow steam to escape.
5. Place into the oven for approximately 30-40 minutes or until the pastry is golden.
6. Once the tarte tatin is out of the oven, use a knife to carefully loosen the edges and allow to sit for 2 minutes. Using a large plate, place it over the tarte tatin and flip it over. Serve with cream or ice cream.

If you like this recipe, check out my other sweet recipes!