

Apple, Pear And Quince Membrillo Tarte Tatin



Ingredients

A simple dessert, this easy tarte tatin recipe comes with a twist: pears and quince cheese or membrillo for a memorable take on the French classic.

50g unsalted butter
2 apples and 2 firm pears, peeled, halved and cored
100g quince cheese or membrillo
100g caster sugar
225g all-butter puff pastry

Method

Step 1

Melt the butter in an ovenproof frying pan, one about 23cm wide. Add the sugar and quince cheese, mashing it with a wooden spoon to make a smooth gloop. Arrange the apples and pears cut side up on top, alternating in a circle: if they are small, you may have space for another half apple in the middle.

Step 2

Cook over the lowest possible heat for 20 mins. Remove from the heat and allow to cool for at least 10 mins, or even overnight.

Step 3

Preheat the oven to 220°C/gas mark 7. Roll out the pastry to 25cm square and trim off the corners to make an approximate circle. Lay it over the pan, and tuck the edges in round the fruit. Bake in the centre of the oven for 20 mins, until puffed and deep golden. Allow to cool for a few minutes before inverting onto a plate. (Do this action quickly but carefully because the hot sugar can burn you.) Serve with crème fraîche.