



Apple Tarte Tatin with Salted Caramel Sauce, Ampleforth Apple Brandy

Ingredients to serve 4

For the tart;

240g puff pastry

100g castor sugar

100g butter, diced and kept cold

6-8 Cox apples or pink lady apples, peeled, cored & thinly sliced

For the salted caramel;

10g Treacle

20g Golden syrup

100g Brown sugar

100g Butter

125g Double cream

Maldon sea salt

Method

- Preheat the oven to 200°C, gas 6. Have an oven proof shallow pan or round tin ready. (Copper pans work best, but other oven proof pans are fine).
- Place the castor sugar into a saucepan, place over a medium heat until the sugar starts to turn to caramel. Once the sugar is a golden brown and has all dissolved, slowly and carefully whisk in the diced butter. (Note it will spit due to the change in temp). Once all the butter is emulsified it should resemble a toffee.
- Carefully pour the toffee mix into your chosen pan for the tarte tatin, it wants to be around 3-4mm deep.
- Now roll out the puff pastry to around 3mm thick, roll it to the same size as your pan or tin. Once rolled to the size required place somewhere cool or in the fridge to stay firm
- Now lay the sliced apples out on top of the toffee in the pan or tin overlapping them and keeping them tight together, keep going around until you run out of apples, it should resemble something like a flower.
- Place the chilled pastry on top of the apples, push the pastry down so it is tight against the apples, give the pastry a quick brush with egg wash (This is totally optional).
- Place the pan on to a medium heat until you see little bubbles and steam around the sides of the pastry, once this happens place into the oven for 18-22 mins.
- When cooked remove from the oven and set aside for 5mins to allow it to cool slightly.

For the salted caramel;

- In a pan bring the treacle, syrup and sugar to the boil slowly over a medium heat.
- In another pan bring the double cream to the boil slowly over a medium heat
- Once the sugar mix has boiled, slowly start whisking in the butter until all the butter has been incorporated (don't worry if it looks like its split at this stage it will come back).
- Once the sugar mix has all dissolved, add the warm cream to the mix whisking well to emulsify the mixture together. When all the cream has been added bring back to the boil for a minute then pass through a sieve.
- Finish the sauce with sea salt, to taste.

Dan x