TUESDAY/WEDNESDAY – DESSERT

Apple Tart Tatin / Caramelised Apples VG/GF/LF

Serves: 12 Persons/1 Person

Regular

Vegan/Lactose free/Gluten free

CHARDONS

Apple Tart Tatin

Recipe Ingredients

Tart Tatin	Not suitable for VG/GF/LF*(see page 3)*
7 large	Green apples
3 tbsp	Lemon juice
100g	Caster sugar
30g	Butter, melted
	Ready-made pastry
	Vanilla ice cream

Caramelised Apples VG/GF/LF

Recipe Ingredients

1	Apple, peeled & sliced
2 tbsp	Caster sugar
	Strawberry sorbet

Evening Preparation

5.00pm (After croutons for the soup have been put in the oven)

463. Peel, core and thinly slice apples into a large bowl.
464. Add lemon juice and mix together well. If you have any V/LF or GF guests, put some pieces aside for them.
465. Carefully take the pastry out of its packet and roll out onto a quiche tin, keeping the paper underneath.
466. Arrange the apples on top of the pastry going in a circle from right to left.
467. When ready, leave on the side ready to be baked later.
468. Tuck the remaining edges of the pastry over the apples and brush the top with melted butter.
469. Sprinkle sugar over the top and bake in the oven for 20-25 minutes on 190˚C until the pastry is golden and crispy and the apples lightly caramelised.
470. When ready, take out the oven and allow it to cool for a few minutes.

To Serve

Take out of the tin and portion into 12 equal pieces. Serve on a plate with a scoop of vanilla ice cream on top and a sprig of fresh mint.

Caramelised Apples VG/GF/LF

Evening Preparation

(Once the mains have been served and the Tart Tartin is in the oven)
471. Preheat a small frying pan on a medium heat and slightly grease it with a bit of vegetable oil.
472. Coat sliced apple pieces in sugar and fry in the pan for 2-3 minutes on each side until brown. The sugar should caramelize nicely but be careful not to burn it.

To Serve

When the apples are caramelised on both sides, transfer onto a plate. Serve warm with a scoop of strawberry sorbet on top and a sprig of fresh mint.