

CHARDONS

DAY 3 – DESSERT

Apple Tart Tatin (S),(V),(NF)

Serves: 12 Persons



Recipe Ingredients

Tart Tatin

| | |
|---------|-------------------|
| 7 large | Green apples |
| 3 tbsp | Lemon juice |
| 100g | Caster sugar |
| 30g | Butter, melted |
| | Ready-made pastry |
| | Vanilla ice cream |

Evening Preparation

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

1. Peel, core and thinly slice apples into a large bowl.
2. Add lemon juice and mix together well.
3. Carefully take the pastry out of its packet and roll out onto a quiche tin, keeping the paper underneath.
4. Arrange the apples on top of the pastry going in a circle from right to left.
5. When ready, leave on the side ready to be baked later.
6. Tuck the remaining edges of the pastry over the apples and brush the top with melted butter.



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7. 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.
8. When ready, take out the oven and allow it to cool for a few minutes.

To Serve

9. 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.

Dietaries

(VG), **(LF)**, **(GF)** – [Please click this link to refer you to the meringue with mixed berries](#)