

Apple Tarte Tatin

Serves 6

Preparation time: 15 minutes

Cooking time: 30 minutes

250g chilled butter, cubed

1 ½ cups plain flour

¼ cup cold water

6 green apples (or pears), peeled, cored and quartered or sliced

½ cup sugar

1/3 cup water, extra

1 tablespoon lemon juice

double cream, for serving

Rub 200g butter into flour or blend in a food processor until fine crumbs form. Add cold water and mix or blend briefly until dough just comes together. Roll out on a floured surface or between sheets of baking paper into a circle large enough to fit a round ovenproof flan dish and refrigerate. Arrange apples, cut side up, in the base of the flan dish. Heat sugar, extra water and lemon juice in a heavy based saucepan, stirring until dissolved then bring to the boil, without stirring, until a light golden toffee colour. Stir in remaining butter until melted. Pour immediately over apples in dish and cover with pastry, trimming and tucking in edges as needed. Bake at 200°C for 15-20 minutes or until golden brown. Allow to cool and turn upside-down onto serving dish (use one with a lip so the toffee juices don't escape) and serve with cream.