

# Apple Tart Tatin

## INGREDIENTS:

- 8 Golden Delicious Apples, peeled, cored and halved
- 1 Lemon, juiced
- 6 Tbsp Unsalted Butter
- 1 C Sugar
- 8 oz Puff Pastry
- Cinnamon Ice Cream, for serving

## DIRECTIONS:

Preheat oven to 400° F. Toss apple halves with lemon juice and set aside. Melt butter in a 10" skillet over high heat. Add sugar and cook until melted and caramelized (Do not stir). Remove skillet from heat and arrange a tight layer of apples, rounded sides down, in the caramel. Cut remaining apple halves in half to make apple quarters. Arrange over the apple halves, cut sides down. Cover the skillet and return to heat over medium-low until the apples are almost tender, about 20 min. Remove the cover and increase heat to medium. Cook until the juices have reduced and thickened, about 15 min.

Let puff pastry dough come to room temperature. On a lightly floured surface, roll dough to a 12" diameter and 3/16" thick. Place dough atop the hot apples and tuck edges into the skillet. Cut several slits in the dough, then bake 20 min. Remove tart from the oven and cool for 5 min. Loosen tart with a knife then flip onto a plate. Cool slightly and serve warm, with ice cream.



Pair with a glass  
of Martinelli  
cider.

Serves 8

Recipe provided by Sofitel Miami, a member of Accor Hotels

Chef Steven Jung at Sofitel Miami

