

## Tarte Tatin

150g granulated sugar

150g butter

800g apples, peeled and cored- dessert varieties work best

300g pastry- traditionally short crust, although butter puff pastry also works well

In a shallow 30cm wide ovenproof pan, melt the sugar. When the sugar starts to caramelize, add the butter and continue to cook it until it becomes like a toffee. Remove the pan from the heat.

Keeping one apple half reserved, cut the remaining apples into quarter slices. Put the half in the centre of the pan, cut side up and then the quarters arranged round it, quite closely packed. Cook the apples for a bit on a low heat without moving them, until they become caramel coloured and have soaked up the butter. Allow the apples to cool completely.

Preheat the oven 200°C. Roll out the pastry to circle and lay it over the apples. Tuck it down the inside of the pan to seal in the apples. Bake for 20-30 minutes.

Allow the tart to cool in the pan for about 5-10 minutes before turning it out on to a plate.