

Tarte Tatin

Preparation time: 30 minutes

Cooking time: 40 minutes

Preheat oven to 180°C.

Ingredients (for 6 people):

- 8 apples Golden
- 2 sachets vanilla sugar
- A little cinnamon
- 100 g of butter
- 100 g caster sugar

Ingredients for the pastry:

- 200 g of flour
- 100 g of butter
- Salt, water, sugar

Preparation of the dough:

Cut the butter into small pieces in the flour, add a pinch of salt and a tablespoon of sugar. Crumble the butter into the flour until you have a sandy texture. Add water (about one half cup) and knead. Form a ball. It is best to let the dough rest in the fridge for half an hour to an hour.

Preparation of the recipe:

Peel the 8 golden apples. Cut into chunks and remove the core.

In a round pie pan, melt butter directly on the fire.

Add the sugar and reduce heat to make a caramel.

Arrange apples in the dish, put one or two in the middle.

Flatten with a spatula occasionally, apples cook in the caramel, which should be golden, not black.

Sprinkle apples with vanilla sugar and cinnamon. Take the pan off the heat.

Cover with pastry and fold it in around the edges.

Place in a moderate oven (180°C) for 35-40 minutes.

Remove the dish from the oven. Wait 30 seconds before turning the pie on a plate. If you wait too long, the caramel cools and sticks to the mold!

Serve warm.