

# Apple Tarte Tatin

<b>Servings</b> 6 person (ø 20cm plate)	<b>Prep time :</b> 25min	<b>Cook time :</b> 35min	<b>Resting time :</b> 30min
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## Ingredients

### *Pie crust :*

- **125g (1 cup + 1 tbsp)** of flour
- **62g (4 tbsp)** of unsalted butter
- **42g (3 tbsp)** of egg

### *Caramelized apples :*

- **125g (½ cup + 2 tbsp)** of sugar
- **25g (2 tbsp)** of butter

4 apples

## Step by Step instructions

### Step 1

Start by making your pie crust. Place directly on your worktop the flour and the cold butter in pieces. Mix your hands until you obtain a kind of sand texture.

Then, create a hole in the middle, and pour inside the whisk egg. Mix with your hands until you form your dough.

Place it aside in some plastic for around 30min, the time you're preparing the apples.

### Step 2

Peel your apples and take off the hearts.

Slice them in quarters and place them aside.

### Step 3

In a sauce pan, pour your sugar and the butter. Place it on low it until it starts to create a caramel.

Then, place inside your apples slices and let them cook for around 10min. We want them soft with a nice caramel color.

### Step 4

Preheat your oven at 180°C (356°F). Take your cake pan and line the bottom part with baking paper.

Take your caramelized apples and start to place them nicely in the cake pan. At the end, pour some caramel on the top of them.

Then, place your cake pan aside the time to spread your pie crust in a regular surface.

### Step 5

When your pie crust is ready, prick the dough and place it on the top of the apples. Press a little bit on the borders.

Bake in your oven preheated for approximately 35min.

### **Tasting tip**

Flip your tart on a nice plate and taste just a little warm.

With a scoop of vanilla ice-cream on the top, this dessert is just heaven!