

# Apple Tarte Tatin



**Serves 4 - 5**

**Prep 15 mins**

**Cooking 45 mins**

**Easy**

## Ingredients

200g all butter puff pastry rolled into a circle

200g Caster sugar

100g butter

10 pink lady apples peeled, cored and halved

To serve: Vanilla Ice Cream

1. Pre-heat the oven to 200 degrees.
2. Melt the sugar and butter in a large oven proof pan. Pack tight with apples, cook for 15 minutes basting the apples.
3. Put the pastry on top of the pan, tuck the edges in, and bake in the oven for 30 minutes.
4. To serve, tip out the tart, slice and finish by spooning a ball of ice- cream on top