

# Peach and Thyme Tatins



**Serves 6    Prep 15 mins    Cooking 45 mins    Challenge**

## **Ingredients**

3 ripe peaches  
100g butter  
100g golden caster sugar  
350g block puff pastry  
6 small sprigs of thyme  
crème fraiche or ice cream to serve

1. Heat the oven to 200C/ Fan 180/ Gas 6. Cut a small cross in each peach and pour boiling water over them. Leave for 1 minute, then drain and peel off the skins. Halve them and remove the stones.
2. Gently heat the butter and sugar together in a pan until you have a rich caramel. Cut 6 circles out of foil making them big enough to fold up around the peach halves. Lay them on a baking sheet lined with more foil. Cool the caramel until it is quite thick. Fold the edges of each piece of foil up to make a cup shape - the base should be only a little larger than the cut side of each peach. Divide the caramel between the foil cups.
3. Roll out the puff pastry to 1/2 cm thick and cut out 5 circles, big enough to cover the rounded side of each peach. Drape the pastry over each half peach and mould it onto the dome shape.
4. Put a thyme sprig onto the caramel on each piece of foil and lift the peach and its pastry face-down onto the caramel. Bake for 25 minutes or until the pastry is puffed and browned. Turn carefully out onto a plate ( be careful of any hot caramel) and serve with a scoop of crème fraiche or ice cream.