

Spiced Apple Tarte Tatin



Serves 4-6

Prep 20 mins

Cooking 25 mins

Easy

Ingredients

300g puff pastry

plain flour for dusting

110g salted butter

130g golden caster sugar

1 star anise

1 vanilla pod, split

1/2 cinnamon stick

3-5 large Pink Lady apples

salted caramel or vanilla ice cream to serve

1. Roll the pastry out on a floured surface to the thickness of a pound coin, then lay on a baking sheet and rest in the fridge for 40 mins.
2. Meanwhile, slice the butter and put on the bottom of the heavy based ovenproof pan, about 21 cm and add the sugar, star anise, vanilla pod & the cinnamon stick.
3. Peel and halve the apples, and scoop out the core with a melon baller or a teaspoon. Put them, curved-side down, in the sugar and butter in a neat pattern to cover the base.
4. Cut the puff pastry out in a disc to the same diameter as the outside of the pan. Prick it all over with a fork and put the pastry over the apples, tucking the pastry in gently around the sides of the dish. Chill the pan in the fridge for 20 mins.
5. Put the pan on a medium heat and gently allow the apples to caramelize. The butter and sugar will combine to create a light butterscotch that will appear around the sides of the pastry. Don't leave the pan unattended on the stove and turn the pan continuously to achieve an even caramel on the base. When the bubbling caramel turns light golden around the sides of the pastry, remove from the heat and cool for 10 mins.
6. Heat the oven to 190C/ Fan 170C/ Gas 5. Put the pan in the oven for 25 mins, checking after 20 mins. Bake until the pastry is deep golden brown, & turn out into a plate (be careful of any caramel that might leak). Serve with vanilla ice cream.