



Apple tart tatin



Rezept für 4

Ingredients

1 puff pastry
4 Boskoop apples, cored
and cut into thick columns

Ingredients for the caramel

100 g sugar
100 ml water
30 g butter

Ingredients for the sour cream glaze

500 ml sour cream
150 g sugar
100 ml cream
1 tbsp glucose
1 lemon, zest and juice
1 orange, zest and juice

Preparation

Roll out the puff pastry and sprinkle with some granulated sugar. Caramelize the sugar in a frying pan, deglaze with the water and dissolve the caramel. Boil off one half of the liquid then add the butter and apples and cook in the caramel for a short time. Put the apples and some of the caramel in a greased tartlet mould, cover with puff pastry and baked until golden yellow on the Hot Air setting at 200 °C for around 15 minutes. For the sour cream glaze, bring the sugar, cream and glucose to the boil then add in the lemon and orange zest and leave to cool. Next, mix in the sour cream, juice from orange and lemon and freeze in an ice maker. Arrange the tart and the glaze on a plate and serve with crème fraîche.

Cooking level

With preheating 15 minutes | Hot Air 200 °C