

PATRICIA WELLS'S TARTE TATIN

UPSIDE-DOWN CARAMELIZED APPLE TART FROM GOURMET MAGAZINE

For 8

Equipment 9" *tarte Tatin* pan or cast-iron skillet

Timing Begin by making the Classic Pastry for Tarte Tatin so it has time to chill sufficiently. See attached recipe.

Ingredients for the Tarte Tatin

- Three-Quarters Cup sugar
- 10 TBS. unsalted butter, cut into thin slices
- 1 tsp. pure vanilla extract
- 3 pounds large apples (about 8) peeled, cored and halved lengthwise – *Recommended varieties of apples for a tarte Tatin: Fuji, Criterion, Winesap, Northern Spy, Jonagold, Cox's Orange Pippin, Reine des Reinettes, Boskoop.*
- One recipe Flaky Pastry, rolled into an eleven-and-one-half-inch round, placed on parchment paper and refrigerated. (See attached recipe).
- Crème fraîche or whipped heavy cream, for garnish

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1. Spread the sugar evenly over the bottom of the tarte Tatin pan or skillet.
 2. Place the butter slices evenly over the sugar.
 3. Drizzle with vanilla extract.
 4. Beginning at the outside edge of the pan, stand the apple halves on their sides on top of the butter: they should all face in one direction with the rounded edge of the apple against the edge of the pan and the cut halves toward the center. Pack the apples as closely together as possible. Make a second identical circle of apple halves inside the first. Place one apple half in

the center to fill any remaining space. (Note: The apples will shrink as they cook and give up their juices. Try to remember that when you turn out the tart, you want to see the nice rounded halves of apple.)

5. Place the skillet over low heat and cook the apples in the butter and sugar, uncovered, until the butter/sugar mixture turns a thick, golden brown and just begins to caramelize, about 1 hour. The liquid should remain at a gentle bubble. Baste the apples from time-to-time to speed up cooking time and to make for evenly cooked fruit. (If the apples seem to lose their place, you can carefully nudge them back into formation.)
6. Preheat the oven to 425-degrees F.
7. Place the Tatin pan or skillet on a baking sheet.
8. Remove the pastry from the refrigerator and place it on top of the apples, gently pushing the edges of the pastry down around the edge of the pan.
9. Place in the oven and bake until the pastry is golden, 25 to 30 minutes. Do not be concerned if the juices bubble over. This is normal.
10. Remove the tart from the oven. Immediately invert a serving platter with a lip over the skillet. Quickly but carefully invert the tart onto the serving platter so the apples are on top and the pastry is on the bottom. Should any apples stick to the bottom of the pan, remove them and place them back in the tart.
11. Serve warm or at room temperature with dollops of crème fraîche or whipped heavy cream.

