

Apple tarte tatin – traditional way



That flavor of the baked apple combined with some sweet pastry, for example... nope, it is not about the apple pies from my childhood, made by my mom, for example. It is about a special cake my sister Diana was making for special days in our family. The apples were grated and the sweet pastry was placed into the freezer and then when set, it was grated as well. I remember when seeing this process in our wee kitchen I knew it's gonna be a fiest that evening. And the flat was replenishing all corners and our souls with a very tasty perfume...

This is the special cake of my childhood as long as I remember. I thank my sister infiniment, for those souvenirs!

Here at The wild stump we've decided to reborn this flavor by a traditional tarte tatin.

Here is the recipe of the traditional tarte tatin (4 portions):

Ingredients:

1 ready rolled puff pastry

4-5 sour apples (like granny smith)

Soya sauce caramel:

100 g sugar

25 g butter

1 tsp soya sauce

2 tbsp of water

We suggest you to decorate with what you fancy more. We've used roasted halves of hazelnut and gorse flours.

Method:

1. We make a puff pastry disc. Ours was of 12 cm per diameter (it depends of the size of the pan where you'll make the tarte)

2. we've placed the disc over a greaseproof paper and made wee holes all over with a fork (see the photo). Then all this went into the freezer.

3. We've made the soya caramel. In a sauce pan place the sugar and the water, on a medium heat. When the sugar starts to be light amber then add the butter and whisk very fast in order to obtain a smooth and silky caramel, if necessary, place it back on a low heat and continue to whisk until nice and smooth. Now add the soya sauce and whisk again.

4. Pour the caramel into the tarte pan. Leave it to cool down, then organize on it the apples as you fancy. We've chosen the rustic style.

5. Next, place on the top of the apples the puff pastry from the freezer. Make some more wholes in it with a pointed knife. This will help the humidity to evaporate efficiently during the baking.

5. We've baked the tarte tatin into the preheated oven at 180 degrees Celsius for about 25-30 min. It depends of the oven.

6. When the tarte is ready, take it out of the oven, and leave it to rest for about 10 min.

7. Now inverse the tarte into a plate. Be careful, the caramel still might be hot.

8. Now you can serve it with ice cream and enjoy it.

Bon appetit!

