

MOD
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PLATE
CATERING

Apple Tart Tatin

Makes 8-10 Servings

INGREDIENTS

For Crust:

- ½ cup butter, cut into small pieces
- 1 cup all purpose flour
- ¼ cup sugar
- Pinch salt
- 1 tablespoon lemon zest
- ½ teaspoon cinnamon
- 1 large egg yolk
- 2-3 tablespoons ice water

For Filling:

- 1 cup sugar
- ¼ cup apple cider
- ½ lemon, juiced and zested
- 1 teaspoon real vanilla extract
- 1 teaspoon cinnamon
- ½ cup unsalted butter, diced
- 6 granny smith apples

Directions

For the Crust:

- Pre-heat oven to 425F.
- Combine the butter, flour, sugar, salt, and lemon zest in a food processor. Pulse until small pea size pieces.
- Add egg and water, pulse until mixture comes together. If the mixture is dry add a little more water and pulse.
- Turn dough onto lightly floured surface. Knead 1-2 times to smooth.
- Flatten dough to an even circle about 11-12 inches thick. Transfer to baking sheet lined with plastic wrap. Refrigerate covered for minimum 1 hour, overnight is best.

For the Filling:

- Place the sugar, apple cider, lemon juice, and vanilla into a 10-inch non-stick pan. Stir to combine.
- Swish the pan around gently to promote even cooking. Cook the mixture for another minute or so until the mixture becomes a deep golden amber colour.
- Remove from heat and slowly add butter. Be careful as this will bubble, and the mixture is EXTREMELY hot.
- Arrange the apples rounded side down in circles. Try to make it neat and pretty.
- Return the pan to the burner and cook over medium heat for 20 minutes.

For the Making:

- Take the chilled pastry from the fridge and place it on top of the apples. Tuck the pastry in and around the edges of the pan. Bake 20-25 minutes or until the dough is golden brown and crispy.
- Let the tart cool 15-20 minutes. Place a serving platter upside down on top of the pan and carefully flip the platter and the pan over.
- Garnish with whip cream.