

Tarte tatin with banana, scoop of vanilla ice cream

Recipe for 4 persons

Description

Caramelized bananas in the oven mounted on a fine puff pastry served with a scoop of ice cream.

Note

Add a squeeze of lemon or lime to your caramel, it goes beautifully with the banana.

Ingredients

For the Tarte Tatin

- 200 Gr Sugar
- 1 Leaf(ves) Puff pastry
- 6 Scoop(s) Vanilla ice cream
- 7 Unit(s) Banana

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**

General preparation

Peel and cut bananas in two lengthwise.

Caramel preparation

In nonstick skillet, cook the sugar until the caramel gets a nice golden color. Coat the bottom of a pie pan with the caramel.

Tarte tatin preparation

Arrange the bananas on the caramel and cover all of puff pastry.

Bake the tart in the oven for about 25 minutes, the dough should be golden brown.

Wait a few minutes before tipping the cake onto a plate Accompany your apple pie with a scoop of vanilla ice cream.

Bon appétit!