

Traditional tarte tatin, vanilla ice cream

Recipe for 4 persons

Description

Caramelized apples on a puff pastry served with a scoop of vanilla ice cream.

Note

You can prepare your pies in advance and keep the baking step for the last minute.

Ingredients

For the tarte tatin

- 4 Unit(s) Cortland apple
- 75 Gr Sugar
- 35 Gr Butter
- 0.25 Leaf(ves) Puff pastry
- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **400 F°**

General preparation

Peel the apples, remove the heart and cut them into 8.

Tart preparation

In a skillet, prepare a caramel by melting sugar, then add butter and apples. Cook them for 6 to 7 min. Transfer the apples in individual pie molds. Cut 4 circles of puff pastry using a cookie cutter and place on top of the apples. Make a cross in the center of the dough to allow the steam to escape. Bake 25 minutes in the oven. Then let the pies rest 15 minutes minimum before turning them over on your plate.

To serve

On your plate, turn the tarte tatin over and place a scoop of vanilla ice cream on top. You can decorate your plate with a raw apple julienne.

Bon appétit!