

TARTE TATIN

Submitted by Maggie Carter 250-468-1908 from the Cookbook:

“Essential Pepin by Jacques Pepin”

The tarte should be served at room temperature or slightly warm. If you make it ahead, keep it in the skillet. The caramel may stick to the bottom, but the dough on top will stay dry. Then, at serving time, put the tarte on the stove over medium heat for a couple of minutes, shaking the pan to melt the caramel, so the tart will unmold easily. SERVES 8 to 10

DOUGH

1 Cup All-Purpose Flour

6 Tbsp very cold Butter, cut into ¼ inch thick slivers

½ tsp Sugar

1/8 tsp Salt

3 TBSP ice cold Water

Put the flour in a food processor, add

the butter, sugar and salt and process

for 5 to 10 seconds.

Pieces of butter should still be visible

in the dough. Add the cold water and

process for another 10 seconds, just until the mixture starts gathering together

Turn the dough out onto a large piece of plastic wrap, press it into a disk,

Wrap in the plastic & refrigerate.

FILLING

3 pounds Russet or Delicious Apples

¼ Cup Sugar

½ Cup plus 2 Tbsp Water

1 Tbsp Fresh Lemon Juice

¼ Cup Slivered Almonds

3 Tbsp Butter , cut into bits

½ Cup sliced dry Apricots

1/3 Cup Dried Raisins

2 tsp Sugar

GARNISH: Whipped Cream

FOR THE FILLING

Combine the sugar, 2 Tbsp of the water and the lemon juice in a 12 inch oven-proof skillet and cook over medium heat until the mixture becomes a caramel, about 4 minutes. Remove from heat and let cool for 5 mins, so the caramel hardens.

Peel, core and quarter the apples. Arrange apple quarters on top of the set caramel, placing them side by side in one layer, making two circles with a piece of apple in the centre. Sprinkle the butter, apricots and raisins on top.

Slice the remainder of the quartered apples into thin slices. Arrange on top of the circles of apples to fill the skillet completely. Add the remaining ½ Cup water, bring to a boil, cover and boil gently for 10 minutes. The object here is to soften the apples so they sink down and form a flat surface. Remove the lid and continue cooking over medium heat for 7 to 8 minutes, until there is no liquid visible when you incline the pan slightly. This indicates that most of the water and juices have boiled away and what remains is the sugar and butter, which are beginning to caramelize again. Set aside.

Preheat the oven to 400F, with a rack in the centre.

Remove the dough from the plastic wrap and place on board. Sprinkle with a little flour and roll out to a very thin circle (no more than 1/8" thick). Place the dough circle on top of the apples.

Trim the edges slightly larger than skillet and turn the pastry edges back in on itself to form a thicker edge all the way round. Press the centre of the pastry down with your hand so it lies completely flat. Pierce all over with a fork and sprinkle with the 2 tsp sugar, which will caramelize and glaze the dough during cooking.

Bake for 35 to 40 minutes, or until nicely browned. Let cool to room temperature.

To unmold the tarte, run a knife around the edge, place a flat serving dish on top of the skillet and turn the tart over onto the plate.

If making ahead – see note at beginning of recipe on how to release it from the pan.

Cut into wedges and serve with whipped cream.