

# Plum tarte tatin

- Nut-free
- Peanut-free
- Sesame-free
- Soy-free
- Shellfish-free
- Seafood-free

Complete with a homemade pastry, this purple-hued plum tart is a show-stopper.

- Serves:6
- Cooktime:45 mins
- Preptime30 mins (+ cooling & 1 hour chilling time)



## Ingredients

- 1/3 cup (75g) caster sugar
- 20g butter
- 2 tsp vanilla bean paste
- 10 plums, stoned, halved
- 1 1/2 tbs chopped pistachios

## Pastry

- 125g butter, frozen
- 1 1/4 cups (185g) plain flour

- 1 tbs icing sugar mixture
- 1/3 cup (80ml) iced water

## Nutritional information

Per serve: Energy: 1315kJ/315 Cals (15%), Protein: 4g (8%), Fat: 14g (20%), Sat Fat: 8g (33%), Sodium: 7mg (<1%), Carb: 47g (15%), Sugar: 27g (30%), Dietary Fibre: 3g (10%).

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

## Method

### 1. Step 1

To make the pastry, use a box grater to coarsely grate the butter. Sift the flour and icing sugar into a large bowl. Add the butter and use your fingertips to rub into flour mixture until mixture resembles coarse breadcrumbs. Make a well in the centre. Add the iced water and use a flat-bladed knife to combine, adding a little more iced water if necessary (do not overmix). Shape the dough into a ball. Cover in plastic wrap and place in the fridge for 1 hour to rest.

### 2. Step 2

Meanwhile, preheat oven to 190°C. Spread the sugar over the base of a 21cm (base measurement) ovenproof frying pan. Place over medium heat and cook, stirring, for 3 mins or until sugar caramelises. Remove from heat and stir in the butter and vanilla. Arrange plum over the base of the pan and set aside to cool slightly.

### 3. Step 3

Use a lightly floured rolling pin to roll out the pastry on a sheet of baking paper to a 28cm disc. Carefully remove baking paper and place the pastry over the plum mixture, carefully tucking the edges into the pan.

### 4. Step 4

Bake for 40 mins or until the pastry is golden brown. Set aside in the pan for 15 mins to cool. Place a large rimmed serving plate over the pan and invert the tart onto the plate. Sprinkle with pistachio to serve.