

Tarte Tatin

Ingredients

1 shortcrust pastry (unsweetened)
1.2 kg of apples which remain firm when cooked (Chantecler or Reine des Reinettes)
150 g of sugar
About 60 g of butter or margarine
A small pot of thick crème fraîche.

Preparation

1. Preheat the oven to 170°C
2. Prepare the caramel with the sugar and 1 tablespoon of water. When it is golden brown, pour it into a tart mold with slightly high edges.
3. Peel the apples and cut them into eighths. Brown the apple quarters in a pan with the margarine. Be careful not to crush the apples. Stop cooking before the apples start to brown.
4. Arrange the apples in the tart pan, on top of the caramel. Leave a space around the edge to slide the shortcrust pastry into it.
5. Optional: sprinkle the apples with two spoonfuls of lollipop
6. Cover the apples with the rolled out shortcrust pastry. Press the dough into the sides, between the apples and the edge of the mold.
7. Bake the pie for approximately 25 to 30 minutes. Reduce the oven temperature if the dough turns too brown. Cooking is finished when the dough is cooked.
8. Remove the tart from the oven, and unmold it onto a serving dish. You can wait a little until it is less hot before unmolding it, but not too much: if the caramel cools, it will harden and unmolding will be difficult.
9. Serve the tart warm, with the pot of crème fraîche.