

APPLE TARTE TATIN

100 grams butter
½ cup brown sugar
juice of ½ lemon
3-4 cooking apples
1 teaspoon finely chopped rosemary

Pastry:

200 grams plain flour
175 grams butter
100 grams sour cream



Pre-heat oven to 180 degrees Celsius.

Put butter, sugar and lemon juice in a pot, bring to the boil and gently simmer for 4-6 minutes. Pour into your container. I used a 22 cm (22cm at the base, 25 cm at the top) ceramic quiche dish.

Quarter and core the apples. You can peel them for a nicer look but (even though the apples look like little hands with the skins on!) I prefer them with the skins on. Make 5-6 slices through each quarter, leaving them intact at one end. Toss the rosemary through the apple.

Pastry:

Put the flour, butter and sour cream in a food processor and pulse until just combined. Transfer to a lightly floured surface and roll out to a circle 2-3 cm wider than your dish. Place the apples in the caramel with the rounded sides down, then gently place the pastry over the dish. Tuck the pastry into the edges of the dish, using the back of a spoon.

Bake for 40-50 minutes or until the pastry is puffed and golden. Rest for 10-15 minutes before inverting it onto a serving plate. Serve warm.

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