



**NAME OF THE RECIPE:**

Apple tarte Tatin

**PARTICIPANT'S NAME:**

Richard Hondier

**CATEGORY:**

Kooky Cooks (18 years old and older)

**PROVINCE:**

British Columbia

**STORY:**

I'm from Normandy, and I grew up surrounded by apple trees on my parents' old farm. While living in London, I brought home a small apple tree in my 2CV to plant in my garden. A few years later, I started baking these tartes Tatin, which remind me of my childhood. I would make them in the fall, using only the apples from my tree. Now that I'm in Vancouver, I've been searching for the best apples to recapture the flavours of my native Normandy, and I've found them!

**INGREDIENTS:**

**Serves 8**

- 8 large Honeycrisp apples
- 125 g butter
- 250 g caster sugar
- 1 tsp ground cinnamon
- 1 sheet frozen puff pastry

**INSTRUCTIONS:**

1. Peel the apples, cut them in half lengthwise and core them.
2. In a heavy oven-safe skillet or round cast iron pan, spread the butter evenly, sprinkle the sugar on top and place the apple halves in a circle, setting the last two halves in the centre.
3. Pre-heat the oven to 350 °F.

4. Using a gas or electric stove, cook the butter, sugar and juice from the apples on medium heat to create a syrup, which should be reduced until it turns light brown. This will take approximately 30 minutes.
5. Sprinkle with cinnamon. Cut out a circle in the puff pastry so that the diameter is one centimetre larger than that of the skillet. Place it on top of the apples, and use the handle of a spoon to push the edge between the apples and the side of the skillet. Cut a small hole in the centre.
6. Bake for 30 minutes.
7. Remove the pan from the oven, and let it sit for 10 minutes.
8. To remove the tart from the pan, flip a plate onto the tart and use a dishcloth or gloves to quickly, but gently, turn over the tart and pan. Be careful! It will be hot.
9. Serve warm with vanilla ice cream, crème fraîche or Calvados, or even all three!

Enjoy!