



Tarte Tatin 3 apples and vanilla

Preparation time: 40 minutes

Cooking time: 30 minutes

Recipe for 8 people:

Pastry: Filling:

250 g flour
3 Golden Delicious apples
125 g butter
3 Pink Lady apples
1 sachet of vanilla sugar
3 russet potatoes Queen
1 pinch of salt
100 g butter
some water
125 g brown sugar
1 teaspoon vanilla powder
juice ½ lemon

Prepare the dough :

- . Put in a bowl the flour, butter cut into small pieces, vanilla, sugar and salt.
- . Work the mixture by pressing it between your palms. The dough should be slightly grainy.
- . Add a little water and mix to form a compact ball of dough. Wrap in plastic wrap and refrigerate.

Preparation of apples:

- . Peel the different varieties of apples, cut in half lengthwise, remove the heart with theseeds,then cut into quarters. Sprinkle with the juice of half a lemon.
- . Preheat the oven thermostat 7.
- . In the wok, put the butter and sugar. Caramelize over high heat.
- . When the sugar begins to blondir add apples. Saute for 10 minutes. Stir regularly with a spatula. At the end of cooking, add the vanilla powder.
- . Butter a pie pan lightly brush the apples and place on the edge.
- . Roll out the dough to the size of the mold and place over apples. Achieve a fireplace.

Cooking time:

- . Bake the tart tatin baked for 30 minutes at gas mark 7.
- . Allow to cool and back in a pie dish.