



Credit - Sean Galitz



COOKING PASSION SINCE 1877

Level: Medium **Time:** Ready in 45 minutes **Serves:** 8

HONEY APPLE TARTE TATIN



INGREDIENTS

- 375g block all-butter puff pastry
- flour, for dusting
- 6-8 Cox or Braeburn apples
- caster sugar on a plate
- 2tbsp cider brandy
- 60g unsalted butter, diced
- 150g clear honey, plus extra for drizzling
- 1 vanilla pod, slit and the seeds scraped out to serve, crème fraîche

PREPARATION

1. Roll out the pastry on a floured worktop to the thickness of a £1 coin, then place a 26cm ovenproof heavy-based frying pan on top and cut around it, with a 2.5cm overlap.
2. Peel, quarter and core the apples, then roll each piece in the caster sugar. Heat the frying pan on a medium heat, then add the sugared apples, rounded edges down, and cook until the sugar melts and they are starting to brown.
3. Add the cider brandy and simmer for 1 min, then add the diced butter and leave to melt. Pour over the honey and bubble for about 8 mins.
4. Add the vanilla seeds and the pod casing to the pan, then remove from the heat and fold the pastry lid over the pan, tucking down the sides around the apples and make a few holes in the top.
5. Heat the NEFF Slide&Hide® oven to 180°C on the CircoTherm® function and bake the tart for 20-25 mins until golden and cooked.
6. Once the tart is cooked allow it to cool for 5 mins. Run a knife around the edge to loosen. Place greaseproof paper on top, then a plate or chopping board, and invert the pan. Lift away the pan.
7. Serve warm, drizzled with extra honey and crème fraîche.

