



**Chef Deanna Fox, Albany Cooking School**

## **Tarte Tatin**

Serves 8

### **INGREDIENTS**

One sheet puff pastry, thawed but cold  
1/4 cup (1/2 stick) of unsalted butter, softened  
1/2 cup sugar  
8 baking apples, peeled, quartered, and cored

### **METHOD**

Preheat oven to 425 degrees Fahrenheit. Roll puff pastry into a 10" square-ish shape on a lightly floured surface. Brush off the excess flour. Place on a baking sheet lined with parchment and chill.

Spread butter over the sides and bottom of a 10-inch cast iron skillet, then sprinkle the sugar on top. Cook over medium-high heat until the butter is melted and the sugar has started to turn golden. Cook, stirring occasionally, until the sugar has turned a light caramel color. Turn off the heat. Arrange as many apples as possible into the skillet, round-side down, packing them tightly. It's okay if they overlap slightly or peek over the top of the skillet, as they will shrink as they cook and you don't want any bare spots.

Remove the puff pastry from the fridge and center it over the skillet. Fold any overhanging edges into the pan, making sure all apples are covered and the puff pastry comes up the sides of the pans a bit. Place the skillet in the oven for 15-20 minutes, or until the pastry is golden brown.

Remove from the oven and allow to cool for at least 10 minutes, up to 30 minutes. Run a knife along the sides of the pan to loosen the tarte. Invert a platter over the

skillet, and turn the tarte tatin out onto the platter (hold the platter tight to the skillet, turn over). Give it a good shake or tap the bottom of the overturned skillet to help loosen. Pour any excess caramel over the apples. (If an apple gets stuck in the pan, don't panic: Scoop it out and nestle it back into the tarte.)

Serve immediately, or make the tarte tatin several hours ahead of time (keep in the skillet, then reheat on the stove over low heat for 1-2 minutes to loosen caramel. Invert onto platter).