

## ***Apple tarte tatin***

1/3 - 1/2 block of puff pastry, or 1 piece of ready rolled puff pastry

1 oz butter

1 – 1 1/2 oz light brown sugar

1-2 apples depending on size (can use plums/ peaches or pears)

Roll puff pastry and cut to fit 20cm Saute pan

Melt the butter

Add the brown sugar heat until dissolved (can be left to bubble up)

Using the Apple Wedger, cut apples into wedges and fan around the pan

Place the rolled pastry over the apples

Cut a few slits to allow air to escape

Cook for 20 -25 minutes until crisp and golden

Gas mark 6 or 200o

Place a plate on top, and flip over so the apples are on the top. Sprinkle with a dusting of icing sugar if desired. Serve with ice cream!

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