

Apple Tarte Tatin

Ingredients:

6 firm Apples such as Granny Smith, Pink Lady or Honey Crisp
4 tbs (½ stick) salted Butter, softened
1 cup Sugar
Pinch of kosher Salt
Caviar from 1 Vanilla Bean
Juice of ½ Lemon
1 sheet Puff Pastry, chilled
Whipping Cream, for serving

Preparation:

Preheat oven 425° F.
Peel and core apples, then cut in quarters.
Spread the butter on the bottom of a 12" oven safe nonstick skillet.
Mix the sugar, salt and the vanilla together to evenly distribute the caviar.
Sprinkle the sugar mixture evenly over the butter.
Squeeze over the lemon juice.
Place the apple quarters cut side-up on top.
Remember, the bottom will become the top so make it look pretty.
Put the pan over medium heat and cook until the sugar melts, caramelizes and begins to thicken.
The apples will release their juices during this process, could take 10 to 15 minutes.
If the juices are getting to dark, lower the heat a little.
While apples are cooking, take the puff pastry out of the fridge.
Use a knife to cut a circle just big enough to fit over the apples in the skillet.
Keep chilled.
When the sugar has caramelized, place the pastry over the apples, gently tucking in the sides.
Transfer to the oven and bake until the pastry is risen and golden brown, 15 to 20 minutes.
Let rest 10 to 15 minutes.

Carefully turn the Tarte Tatin out onto a serving plate, serve with whipped cream.