



COOKING CLASSES
AT SUR LA TABLE

FRENCH APPLE TARTE TATIN

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 5 to 6 large Granny Smith, Roma, Gala, or Honey Crisp apples
- 1 lemon

Dairy

- 6 tablespoons unsalted butter
- 1 cup heavy whipping cream

Frozen

- 1, 14-ounce package of frozen puff pastry

Pantry Items

- Granulated sugar
- All-purpose flour
- Confectioners' sugar

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef or paring knife
- Cutting board

Hand Tools/Gadgets

- Mixing bowls (various sizes)
- Measuring cups and spoons
- Vegetable peeler
- Citrus press or reamer
- Apple corer (optional)
- Wooden spoon
- Large spoon
- Rolling pin
- Whisk

Cookware

- 9" cast-iron or oven-safe nonstick skillet

Bakeware

- 10" cake pan or 10" plate
- Rimmed baking sheet

Tabletop

- Heatproof, round serving platter

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Caramelized Apple Tarte Tatin

1. Preheat the oven to 375°F.
2. Thaw the puff pastry according to package instructions.

CARAMELIZED APPLE TARTE TATIN

Yield: 8 servings

This classic caramel apple dessert is said to have originated at the Hôtel Tatin in central France. Legend has it that the dessert was created by accident when the filling for an apple pie was allowed to cook and turn caramel brown. Before unmolding the dessert, tilt the pan slightly and pour off any excess liquid, leaving a little in the pan to help keep the apples from sticking.

5 to 6 large Granny Smith, Roma, Gala, or Honeycrisp apples, peeled and quartered

Juice of 1 lemon

1 1/2 cups granulated sugar, divided

6 tablespoons unsalted butter, divided

About 14-ounces puff pastry, thawed according to package directions

All-purpose flour, for dusting

1 cup heavy whipping cream

2 tablespoons confectioners' sugar

1. **To prepare apples:** Trim cores to give each apple a flat inner surface. Place apple quarters in a large mixing bowl and toss with lemon juice and 1/2 cup of sugar. Set aside for 30 minutes.
2. **To prepare caramel:** Preheat oven to 375°F and place a rack in center. To a 9" cast-iron or oven-safe nonstick skillet set over medium heat, add 4 tablespoons of butter, stirring to melt. Add remaining 1 cup of sugar and 4 tablespoons of juices from apples, stirring to combine. Cook mixture over medium-low heat, stirring occasionally with a wooden spoon, until mixture turns a pale caramel color.
3. Remove skillet from heat and carefully add apple quarters. Arrange apples flat side up in concentric circle and pack tightly, layering as needed. Cut remaining 2 tablespoons of butter into 1/4" pieces and scatter evenly over apples.
4. **To cook apples:** Heat skillet over medium-low heat and cook until caramel turns a deep amber color, about 5 minutes. Occasionally spoon caramel over apples and turn skillet as needed to cook apples evenly. Remove skillet from heat and set aside.
5. **To assemble tarte tatin:** Lightly flour a work surface and place thawed puff pastry in center. Using a rolling pin, roll pastry to an even thickness of 1/4". Using a 10" cake pan as a template, trace a 10" circle in pastry using a sharp paring knife. Roll pastry around rolling pin and carefully unroll pastry circle over apples in skillet, tucking edges between apples and sides of skillet.
6. **To bake:** Set skillet on a rimmed baking sheet and place in preheated oven. Bake until pastry rises and turns golden brown, about 30 to 35 minutes. Remove baking sheet from oven and allow

tatin to cool, 2 to 3 minutes. Place a heat-proof round serving plate upside-down over skillet. Working quickly and carefully, invert tatin onto plate. Rearrange any apple slices that may have shifted or stuck to skillet.

7. **To prepare whipped cream:** To a large mixing bowl, add heavy whipping cream. Whisk until soft peaks form. Using a silicone spatula, fold in confectioners' sugar to taste. Cover and refrigerate until serving.

8. **To serve:** Cut tatin into wedges and serve with a dollop of whipped cream. Serve immediately.

Recipe variations:

- Firm varieties of pears can be substituted for apples.