



Individual Apple Tart Tatin



2 servings



60 minutes

INGREDIENTS

Puff Pastry

- homemade rough puff
- frozen puff

Apple Filling

- 2 tart apples peeled, cored in 8 wedges.
- 1/4 cup sugar
- 2 Tbsp apple cider vin
- 1 Tbsp lemon juice
- 2 Tbsp butter

DIRECTIONS

1. Pre-Heat oven to 400F
2. Use pie plate as template to cut 2 circles of puff pastry.
3. generously butter a 6 inch pie pan
4. Peel, core and slice 2 apples, soak in acidulated water until ready to use.
5. In a small sauce pan, bring sugar, vinegar and lemon juice to a boil . Cook on medium heat until golden brown and thickened.
6. Neatly place apples in the bottom of pie pan, pour sugar syrup over apples.
7. Place puff pastry over top of apples, tucking edges on the inside of the pan over the apples.
8. Put all pies on a cookie sheet, bake for 30-35 minutes until pastry is puffed and golden in colour.

NOTES

Invert the pie onto a serving plate immediately out of oven, be careful to not burn self on syrup. Serve with whipped cream or ice cream.