

BUTLER HOUSE WALLED GARDEN APPLE TARTE TATIN

INGREDIENTS

- 5 large granny smith apples
- 75g unsalted butter, chopped
- 165g (3/4 cup) caster sugar
- Crème fraîche (see note) or vanilla ice-cream, to serve
- 2 spoons brown sugar
- High banks orchard apple syrup to dress
- Pinch cinnamon powder
- Half lemon

SHORTCRUST PASTRY

- 225g (1 1/2 cups) plain flour
- 2 tablespoons caster sugar
- 125g unsalted butter, chilled, chopped
- 1 farm house egg, lightly beaten

METHOD

- Step 1

To make pastry, combine flour and sugar in a bowl. Add butter, then, using your fingertips, rub into flour and sugar until mixture resembles breadcrumbs. Make a well in the centre, then add egg and 2 teaspoons iced water. Using a dinner knife, combine until a rough dough forms, then, using



your hands, bring together until it forms a ball. Shape into a disc and wrap in plastic wrap. Refrigerate for 30 minutes or until firm.

- **Step 2**

Meanwhile, peel each apple and cut in half, then cut each half into 3 wedges and cut out the core.

- **Step 3**

Place butter and sugar in cast-iron frying pan over low-medium heat. Cook, swirling pan occasionally, for 5 minutes or until butter melts and mixture is bubbling. Remove from heat and place apple wedges in 2 neat, concentric, tight-fitting circles over base of pan (don't worry if the sugar looks crystallized in the pan). Return pan to medium heat and cook for 15 minutes or until bases of apples are golden. Dust with the cinnamon powder. squeeze with lemon juice, Remove pan from heat and cool for 10 minutes.

- **Step 4**

Preheat oven to 180C. Roll out pastry on a lightly floured surface to an approximate 30cm round. Using a large bowl or plate as a guide, trim to a 27cm round. Place pastry over cooled apples, then, using a dinner knife, gently push around apples, down inside of pan. Bake for 40 minutes or until pastry is deep golden and apple mixture is bubbling.

- **Step 5**

Cool in pan for 10 minutes, then turn out onto a large plate. Serve warm or at room temperature with Crème fraiche or vanilla ice-cream. Drizzle with high banks orchard apple syrup.

CHEF GERS NOTES.

Allow an extra 30 minutes to rest pastry. You will need a 26cm ovenproof, cast-iron frying pan with a base measurement of 21cm.



Crème fraiche is a French-style sour cream, from supermarkets. Substitute regular sour cream.

Don't overwork pastry or add too much water, otherwise it will toughen and shrink when cooking.

It's important to tightly pack apples into the base of the pan, even if you have a few overlapping. The apples will reduce in size when cooked.

