

Tarte Tatin

Description

Apple tart with crumble base



Yield

20 pieces of 75 g, Ø 7.5 cm



Scheduling

Preparation: 50 minutes

Baking time: 25 minutes/175°C



Nutritional values (100 g or 100 ml)

energy: 993 kJ/237 kcal;

fat: 9.2 g, of which saturated 3.6 g;

carbohydrates: 35 g, of which sugars 29 g;

protein: 2.5 g; salt 0.14 g

Ingredients

Apples for Tarte Tatin (1'320 g)

1'050 g apples, tart, bake-stable (e.g. Boskoop or Elstar), thinly sliced

270 g sugar

Crumble mixture (535 g)

115 g butter, soft

125 g sugar

150 g wheat flour 400

130 g almonds, white, ground

3 g table salt

6 g ginger, fresh, finely grated

6 g lemon zest, fresh, finely grated

Production

1

Crumble mixture

Process all ingredients into a crumbly mixture (crumble).

2

Baking crumble bases

Distribute the prepared crumble mixture evenly into silicone molds (8 cm Ø, 3 cm height). Press the mixture flat using an object that matches the diameter of the mold.

Baking time: approx. 25 minutes

Baking temperature: 175°C (convection oven)

Leave the crumble bases to cool completely.

Tip: The bases can be baked in the same molds as the apples, since time and temperature are identical.

3

Preparing and baking the apples

Peel and core the apples and cut into thin slices.

Melt the sugar to a golden brown caramel. Melt the sugar into a golden brown caramel. Immediately pour it into the silicone molds and cover the bottom completely. Place approx. 70 g of apple slices tightly and overlapping on top of the caramel in each mold. Press down firmly – the apples will lose volume while baking.

Baking time: approx. 25 minutes

Baking temperature: 175°C

Let the molds with the baked apples cool completely.

4

Finishing

Place the cooled crumble bases on top of the baked apples and press down slightly. Then carefully invert the molds so that the apple layer ends up on top.

5

Glaze (optional)

When unmolding, some caramel-apple juice will escape. Collect it and mix with neutral cold jelly at a ratio of 1 : 2. Glaze the tarts with this jelly mixture.

6

Presentation

Place the tarts on small plates or mini cake boards, as a little juice may still seep out after unmolding.