

DESSERTS

APRICOT TARTE TATIN

Ingredients (For 1 tart of 12 servings)

- For the dough:
 - 250 g wheat flour
 - 100 g butter
 - 1 egg
 - ½ tsp salt
- For the filling:
 - 15 apricots
 - 200 g butter
 - 200 g caster sugar
 - 3 dl water
- For the caramel:
 - 200 g caster sugar

Preparation:

For the filling:

Preheat the oven to 200°C.

Heat the water, butter and sugar in a cooking pot.

Halve and pit the apricots.

Poach the apricots in the water, butter and sugar mixture for approximately 2 minutes.

Drain the apricots.

For the dough:

Cube the butter and cut it into the wheat flour.

Add the egg and mix well to obtain a ball of dough.

Chill in the refrigerator for approximately 30 minutes.

For the caramel:

For 65 g of sugar into a saucepan and melt.

Add another 65 g of sugar and repeat the process.

Add the remaining 70 g of sugar and repeat the operation to obtain a dark caramel.

To assemble:

For the caramel into a cake mould and allow to cool.

Arrange the apricot halves on top (skin side face down against the caramel).

Roll out the dough to cover the apricots.

Bake for approximately 30 minutes.

When the dough is golden brown, turn the cake mould out onto a plate, but wait a few minutes before removing the cake mould.

Allow to cool a bit and serve warm if possible.

