



VITAL STATISTICS

Preparation Time

10 minutes

Cooking Time

45 minutes

Serves

4

INGREDIENTS

50g butter, softened
75g caster sugar
75g honey
4 dessert apples, such as Cox's
2 Bart Vanilla Pods halved across
500g pack puff pastry

APPLE AND VANILLA TARTES TATIN



Preheat the oven to 200c/Gas 6 and place a baking sheet in the oven to heat. Use the butter to grease 4 250ml ramekin dishes.

Place the sugar and honey in a small heavy-based pan and heat gently, stirring, until the sugar has dissolved. Bring to a simmer and boil for 5 minutes, without stirring, until it has formed a rich brown caramel. Pour the caramel into the 4 ramekin dishes.

Peel and core the apples and cut a 1cm slice from the bottom and top of each apple. Place an apple in each ramekin; the top of each apple should be level with the top of the ramekin. Place half a vanilla pod in the centre of each apple.

Place the dishes on the heated baking sheet and bake in the oven for 15 minutes until the apples are tender.

Meanwhile, on a floured surface, roll out the pastry to an 8mm thickness and cut out 4 circles just a little bit bigger than the ramekins.

Place a circle of pastry on top of each apple, tucking the edges down the side. Return to the oven for 15-20 minutes until the pastry is well risen and golden brown. Leave to cool slightly, then turn out onto serving plates.