

Apple Tarte Tatin

<http://userealbutter.com/2010/09/27/apple-tarte-tatin-recipe/>

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dough

5 5/8 oz. (or 1 1/4 cups) flour

1 tsp sugar

3/4 tsp fine sea salt

3 oz. (6 tbsps) cold unsalted butter, cut into 1/2-inch pieces

1 large egg

1 tbsp cold water

tart

5 to 7 Granny Smith apples, firm (reduce to 4 apples if making 7-inch)

4 oz. (1/2 cup) unsalted butter (reduce to 2 oz. if making 7-inch)

3/4 cup granulated sugar (reduce to 3/8 cup if making 7-inch)

Make the dough: Pulse flour, sugar, salt together in food processor until mixed. Add butter and pulse until coarse crumbs. Beat the egg and water together and add mixture in thirds to the dough, pulsing just enough so when you pinch the dough, it holds together. Turn out the dough and gather into a ball. Wrap it in plastic and put in the refrigerator for at least an hour. Roll the dough out between two sheets of wax paper or parchment to 1/8-inch thickness. It helps if it's circular... It should be about 11-inches wide if you are making the standard 10-inch recipe. If you are making a 7-inch tart, then roll out to 8-inches in diameter and save the rest of the dough in the freezer for something else. Prick the dough all over with a fork (this, I failed to do), then cover and refrigerate until ten minutes before ready to use. You can store the dough in the refrigerator overnight or in the freezer for up to 2 months).

Make the tart: Peel, core, and quarter four of the apples (if you're making the small 7-inch, 4 is all you need). Melt the butter in a heavy-duty oven-proof skillet over medium heat. Coat the sides of the pan with the melted butter using a pastry brush and sprinkle the sugar over the butter. Continue to cook until the sugar is completely moistened (doesn't take long) and remove from heat. Arrange the apples, rounded-side down in the pan. It helps to make it a nice and neat pattern (like concentric circles) trying to maximize the apple surface area to the pan. Don't worry about the gaps. Peel and core more apples as needed to fill those gaps. Feel free to cut smaller pieces to fit in between larger pieces. The apples will shrink as they cook, so you can press them in better later. Place the pan over medium-high heat. The liquid will begin to bubble – that's cool. When the apples shrink, push the gap-filling layer down. Eventually after 15-20 minutes (20 for me) the juice from the apples will reduce and the caramel will become a deep golden color – they're ready.

Place a rack in the center of the oven and heat to 375°F. Line a rimmed baking sheet with foil. When the apples are done cooking, put the skillet on the baking sheet and let it

rest for a few minutes. The dough should be somewhat pliable by now (remember, you were supposed to take it out of the refrigerator ten minutes ago). Place it on top of the fruit and tuck the edges into the pan with a spatula or dull knife. Bake 25 to 30 minutes until the pastry is a golden color. Let the tart rest for 5 minutes and then loosen the edges with a dull knife. Cover the pan with a rimmed plate (a large one – you know, bigger than the pan!) and with mitts on, carefully invert the pan and plate. If any apples stick to the pan like mine did, it's easy enough to coax them off and place them onto the tart. No one will be the wiser. Let the tart cool for 15 minutes before serving.