



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

APPLE TARTE TATIN

Preheat oven 425°F

1 piece of frozen puff pastry, defrosted and rolled out to 1/8" thickness slightly larger than skillet

1 cup sugar

1/3 cup butter

4 apples, unpeeled, cored and fan cut*

*To fan the pears, place core-side down on a cutting board and cut into 5 lengthwise slices, leaving the stem end attached.

THE STEPS:

- Place a heavy 9" cast iron skillet over medium-high heat.
- Add butter, when melted add sugar stirring until it turns deep golden - about 5 minutes
- Remove from the heat.
- Arrange cut side up close together in the skillet, fanning them slightly.
- Cover the apples with the pastry tucking in the edges so that you don't lose any caramel.
- Make several slits in the top and bake for 20-25 minutes, until golden.
- Remove from oven onto a cooling rack for 5 minutes then carefully invert the tarte tatin onto a platter while it's still warm.

THE LOVE: Make sure your serving platter is larger than the skillet so that you don't spill any of the hot caramel on your hands! I'm using my mother voice...