



world cuisine

Pineapple Tarte Tatin

Cast Iron 25cm Tatin Dish



Pineapple Tarte Tatin



Serves 6

Legend has it that the beloved dessert, Tarte Tatin originated in the kitchen of the Tatin sisters who operated a hotel in the French town of Lamotte-Beuvron. While making a pie for guests, one sister mistakenly placed the prepared apples in the dish first. She decided to lay the pastry crust on top, and turn it out after it had finished baking. The result was unusual, but delicious. A tatin is an extremely versatile piece of cooking equipment. It is ideal for baking pastry tarts, quiches and pies because there is no need to blind-bake pastry first before adding the filling.

Le Creuset Cast Iron
25cm Tatin Dish

Ingredients

1 medium Pineapple
2 tablespoons lemon juice
75g white sugar
75g butter
225g ready-made puff pastry

Method

1. Preheat the oven to 200°C (Fan oven 180°C)
2. Peel, core and slice the pineapple, sprinkle with the lemon juice.
3. Put the sugar and butter into the tatin dish and melt the butter over a low to medium heat, stirring to dissolve the sugar evenly. Continue to cook until the mixture begins to caramelize and turn a light golden brown. Turn off the heat and allow to cool slightly. The mixture will continue to darken a little more with the heat retained in the dish.
4. Place the pineapple slices in to the dish to fill the base.
5. Roll the pastry to a circle a little larger than the top of the dish. Place it over the fruit and lightly tuck the pastry down around the edge, so that when cooked and turned out it forms a dish to contain the fruit. This does not need to be too neat as it will add to the rustic charm of the tatin.
6. Make four small steam holes in the top of the pastry.
7. Place in the pre-heated oven and bake on the top shelf for 15 - 20 minutes until the pastry is well risen and golden brown.
8. Allow to rest for 5 minutes before loosening around the edge with a knife. Invert on to a wide shallow plate.
9. Serve warm with whipped double cream or crème fraîche.

Cook's notes

1. Plums, Peaches or apricots may be used instead of pineapple. Cut into half and remove the stones.
2. Rum can be used instead of the lemon juice.
3. All butter ready made pastry is best if you can get it.



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