

More than 30 minutes

Serves 4

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Ingredients:

Caramel:

- ½ cup (125g) sugar
 - ¼ cup (60ml) water
 - 2 Tbsp (30ml) butter, cubed
 - 2 Tbsp (30ml) cream
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- 1 roll (400g) puff pastry, rolled out to about 3mm
 - 2-3 medium Granny Smith apples, cored and cut into wedges
 - 1 whisked egg yolk, for glazing
 - Whipped cream and mint, for serving

Method

1. Preheat oven to 200°C.
2. Cut out a circle the size of a 22cm ovenproof tart pan or dish.
3. Heat sugar and water in a saucepan.
4. Stir until sugar dissolves, then bring to a boil. (Brush down the sides of the pot with water if crystals start to form).
5. Boil until liquid turns amber and large bubbles appear (if using a kitchen thermometer, this will be at about 115°C).
6. Carefully add butter and cream and swirl the pot to combine (do not stir, as this could cause the caramel to crystallise).
7. Arrange apples in tart pan or dish and pour caramel evenly over them.
8. Cover with pastry and brush with egg.
9. Bake for 20-25 minutes until golden.
10. Turn out onto a plate.
11. Serve with whipped cream and mint.