

Caramelised Apple Tart

Ingredients

- 500 g short crust pastry
- 1.25 kg peeled eating apples, chopped into eighths
- Juice of 1 lemon
- 60 g butter
- 75 g brown sugar
- 1/2 tsp cinnamon

Instructions

1. Grease a loose based tart tin about 25 cm width.
 2. Preheat oven to 175°C or gas mark 4.
 3. Roll out pastry and lift the pastry into the tin, pressing the sides
 4. Trim the edges, cover and place in the fridge to chill for 20 minutes.
 5. Blind bake for 10 minutes to cook the pastry
 6. Remove filler and cook for a further 5 minutes, ensuring that the crust does not colour. Then take out the oven and let it cool
 7. Sprinkle the chopped apples generously with the lemon juice.
 8. In a large pan, melt the butter with the sugar and cinnamon, over medium heat, stirring occasionally and cook for 5 minutes. Add the apples to the pan.
 9. Simmer over a medium heat for 20-25 minutes until tender and coloured.
 10. Remove from the heat and allow the apple to cool, slightly.
 11. Preheat oven to 180°C.
 12. Arrange the apples into the baked tart shell and bake for 25 minutes.
- Serve the tart warm with added cream, crème fraîche or ice-cream.