

Tarte Tatin

Classic French Tarte Tatin with caramelized apples and buttery pastry. This upside-down apple tart is easier than you think and absolutely delicious.

40 min

PREP

40 min

COOK

1h 20min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Tarte Tatin

Ingredients

- 5 apple
- 0.6 lb butter
- 0.7 lb flour
- 4.2 oz water
- 0.7 lb granulated sugar
- 0.5 tbsp cinnamon
- 0.5 tsp salt

Instructions

- 1 Prepare the Apples**

Peel and slice the apples into 1/4-inch thick slices. To prevent browning, you can soak them in lemon water while preparing other ingredients. Preheat oven to 375°F (190°C).
- 2 Make the Caramel**

In a 9-inch oven-safe tart pan or cast iron skillet, melt 4 oz (125g) butter over medium heat. Add sugar and cook, stirring occasionally, until it turns a deep amber color.
- 3 Caramelize the Apples**

Add the apple slices to the caramel and sprinkle with cinnamon. Cook for 8-10 minutes, turning the apples occasionally, until they begin to soften and caramelize. Remove from heat and let cool slightly.
- 4 Prepare the Pastry**

In a bowl, combine flour, remaining butter (cut into small pieces), sugar, and salt. Add cold water gradually and knead by hand until the dough comes together. Form into a ball, wrap, and refrigerate for 30 minutes.
- 5 Assemble the Tart**

Roll out the chilled dough on a floured surface to a circle slightly larger than your pan. Arrange the caramelized apples in the pan in an attractive pattern, then carefully place the pastry over the apples, tucking the edges down around the fruit.
- 6 Bake and Serve**

Bake for 30-40 minutes until the pastry is golden brown and crispy. Let cool for 10-15 minutes, then run a knife around the edges and carefully invert onto a serving plate. Serve warm.

Tips

Choose firm, tart apples like Granny Smith that won't break down during cooking and will hold their shape beautifully.

Soak sliced apples in lemon water to prevent browning while you prepare other ingredients.

Use a heavy-bottomed, oven-safe pan or cast iron skillet for even heat distribution and better caramelization.

Don't rush the caramelization process - let the sugar develop a deep amber color for the best flavor.

Keep your pastry cold until ready to use, and work quickly when placing it over the apples to maintain its texture.

Let the tart cool for 10-15 minutes before inverting to allow the caramel to set slightly and prevent spillage.

Run a knife around the edges before flipping to ensure the tart releases cleanly from the pan.

If some apples stick to the pan after inverting, simply arrange them back on top of the tart - it's meant to look rustic.