

Apple and Pear Tarte Tatin with White Savourine

SERVES 4



INGREDIENTS

- 2 Granny Smith (green) apples, peeled, cored and sliced thickly
- 2 Pears peeled, cored and sliced thickly
- 100g unsalted butter, diced
- 150g soft brown sugar
- 2 tablespoons water
- 1/2 teaspoon cinnamon powder
- 1/4 teaspoon cardamom powder
- 1/4 teaspoon allspice
- 2 x sheets puff pastry, thawed
- 1 x Yarra Valley Dairy White Savourine log (200g)

METHOD

1. Preheat oven to 180°C (375°F). Place the pastry sheets on top of one another and press together to make one thick piece of pastry.
2. Heat a 20cm-round non-stick ovenproof frying pan over low heat adding sugar, cinnamon, cardamom, allspice and water. Cook for 2-3 mins, stirring until the sugar is dissolved. Increase the heat to medium and bring to the boil, cooking for approx. 5 mins until golden. Add butter and stir until melted and well combined.
3. Remove the pan from the heat. Add the apple and pear slices, arranging them in the caramel around the pan. Cut a 24cm (approx.) circle out of the pastry. Place on top of the apple and pear slices, folding the edges under to tuck in the apples.
4. Make a few random small cuts in the pastry to let any air out during cooking. Place the pan on a baking tray (to catch any caramel spills) and bake in the oven for 35-40 minutes or until the pastry is golden. Allow to stand for 2-3 minutes before loosening the edges with a knife. Place a serving plate (anything larger than the pan size) over the pan and carefully turn it over. Your tarte tatin should be glistening and golden.
5. Place 4-6 (or as many as you like) ½ cm thick slices of Yarra Valley Dairy White Savourine over the top and place back in the oven until slightly melted (2-3 mins). Tuck in!

