

Tarte Tatin

(an original Fig Jam and Lime Cordial recipe)

- 1 kg (peeled and cored weight) of large apple chunks
- 100g caster sugar
- 100g unsalted butter
- ¼ batch of June's Sweet Pastry Dough



1. Preheat oven to 220C (425F) or 200C (400F) with fan.
2. In a large and heavy, preferably non-stick pan, heat the butter over medium heat until melted. Stir in the sugar. Now add the apple chunks, and stir occasionally to stop them from sticking. Continue to cook, stirring gently and moving the pieces around often to ensure they don't burn. The fruit will get very brown and quite soft - this can take half an hour or more.
3. Tip the well caramelised apple pieces and any remaining syrup into a pyrex pie dish or other suitable container. The pyrex doesn't need to be greased first, although I'm not sure about other dishes.
4. Between two sheets of parchment, roll out the pastry dough until it is slightly larger than the top of the pie dish. Peel off the top sheet, and invert the dough onto the top of the apples, then remove the bottom parchment. Now carefully tuck the edges of the pastry in around the apples.
5. Bake the tart until the apples are bubbling and the pastry is a dark golden brown, between 30 - 40 minutes. The actual baking time takes a bit of judgment - I was sure the tart was burnt, but Pete was insistent that it was ok - and it was!
6. When the tart is ready, remove it from the oven and immediately (and carefully) invert it onto a heatproof serving plate. Any stuck apple pieces should fall slowly onto the tart - a gentle tap on the outside of the dish can help.

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Fig Jam and Lime Cordial

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June's Sweet Pastry

- 200g (1½ cups) plain (AP) flour
- 200g (1½ cups) bakers/flour or continental flour (June uses the latter)
- 150g (1¼ cups) icing sugar mixture (confectioner's sugar)
- 250g (1 cup) unsalted butter, cold and cut into pieces
- 2 eggs or 1 egg plus 2 egg yolks

1. Measure the flour and icing sugar, and then tip both into the bowl of a large food processor.

2. Add the cold butter, cut into chunks.

3. Pulse the food processor until the butter is evenly incorporated and the mixture looks like coarse semolina. This will only take a few short pulses.

4. In a separate bowl, beat the 2 eggs (or 1 egg plus two egg yolks) briefly with a fork. With the food processor running, pour the egg through the chute of the food processor. The mixture will quickly combine into a ball of dough - stop as soon as this happens, and turn the dough out onto a lightly floured bench.

5. Gently work the dough together, adding a little flour if necessary, but handle it as little as possible to prevent it toughening up. The pastry is now finished, and needs just a short chilling time in the fridge before rolling out.

As this can be quite a sticky dough, I usually roll it out between two sheets of parchment paper. It's the perfect foil for almost every sweet pastry dessert - I've used it for pies, galettes, slices and tarts. The recipe makes approximately 900g of dough, which is enough for two apple pies. I usually divide the finished dough in half and freeze it in plastic bags.

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