

Apple Tarte Tatin

Yield: 6 tarts

Prep time: 1 hour

Total time: 2 hours

Ingredients

Crisp apples | 50 (about 20 lbs.)

Sugar | 3 ½ cup

Vanilla paste | 2 TBSP

Unsalted butter, cubed | ½ lbs.

Apple cider vinegar | 7 TBSP

Kosher salt | 1 TSP

Frozen Puff Pastry, thawed and trimmed to fit your baking dish | 6 sheets



Directions

1. Peel the apples and cut them into quarters, remove the core and store however you wish until you need them. Gather the ingredients and have them at the ready. Ensure that you have 6 greased circular baking dishes (like our Roasting and Baking pan) as this recipe makes 6 tarts!
2. Dehydrate the apples in the iCombi Pro (Side dishes / dehydrate / 120°F) for 30 minutes. Shingle them in the bottom of your greased baking dishes. When the apples are in the baking dishes, prepare the caramel.
3. Heat the sugar in a heavy bottomed pan on the stove. Stir with a heat-resistant rubber spatula to make sure the sugar is melting evenly (do not stir too much). When the sugar has reached an amber color, vigorously whisk in the vanilla, butter, apple cider vinegar, and kosher salt. Pour the caramel evenly over apples in the baking dishes.
4. Preheat the iCombi Pro on Baking / Puff pastry / color 3 / 20 minutes. Drape the thawed puff pastry on top of the apples and tuck in the edges of the pastry so that they are very close to the sides of the pan. Load the tarte into the cabinet. When the timer sounds, add 15 minutes to the cook time and lower the browning level to color 1.
5. When the 15 minutes are up, open the door to release the steam, but do not open it all the way! Let the Tarte sit in the cabinet for 5 minutes, remove, and turn over for a stunning dessert!