



## **Apple Tartin**

1 pc	Puff pastry
3 pc	Green apples (medium size)
90 g	Butter
120 g	Sugar
1 tsp	Lemon zest
1 tbsp	Lemon juice

## **Method**

1. Melt butter and sugar in a pan.
2. Cook till it gets brown and looks caramelized.
3. Cut apples into wedges and toss into caramel.
4. Cook till mixture gets thick and apples are soft.
5. Remove from heat and cover the top with puff pastry. Make a slit so that warm steam can escape.
6. Bake in pre heated oven for 15 minutes at 220°C or till pastry is golden brown.
7. Once ready remove from oven and place a plate onto the puff pastry and overturn the pan.
8. Serve immediately.