

**Miele**

# Apple 'tarte fine', caramel sauce, vanilla ice cream

By Shannon Bennett

**30 minutes**

Preparation time

**30 minutes**

Cooking time

**6 Servings**

Serves



## INGREDIENTS

### Calvados caramel sauce

½ cup caster sugar

200 ml double cream

2½ tablespoons calvados

### Tarte

600 g puff pastry (80 g per serve)

12 Golden Delicious apples

90 g caster sugar

90 g butter

1½ tablespoons calvados

500 ml vanilla ice cream

100 ml caramel calvados sauce

### Miele Accessories

Baking tray

Round baking tray

## METHOD

### Calvados caramel sauce

1. Melt the sugar in a heavy based saucepan over medium heat, Induction setting 5, for 3-4 minutes on or until golden brown and sugar has dissolved.
2. Stir in cream and continue to cook for 4-5 minutes, stirring constantly until thickened.
3. Add calvados and bring to the boil, whisking well until the sauce is smooth.
4. Remove and store in an airtight container in the refrigerator.

### Tarte

1. Pre-heat oven on Intensive Bake to 220°C.
2. Roll out pastry on a lightly floured work surface to 3 mm thick.
3. Using a 16 cm round cutter, cut out six discs and place on baking paper lined tray.
4. Prick each disc with the tines of a fork over the entire surface to prevent pastry from rising.
5. Crimp the edges with fingertips by pressing in the edge of the pastry 1.5 cm to form a pleated pattern around the entire edge. Transfer to refrigerator to rest for 15 minutes.
6. Peel the apples, cut 4 cheeks from each apple and reserve the rectangular core.
7. Slice each apple cheek as thinly as possible, fan these slices upright on each puff pastry disc until only a small hole remains in the center.
8. Cut a 3 cm piece of apple from the core, round off the corners with a small knife to fit the centre of the fanned apple. Fill hole with the disc of apple.
9. Sprinkle 15 g of sugar over each tarte and dot with 15 g of butter. Bake for 20 minutes on shelf position 1, or until the apple is coloured and pastry is golden.
10. Add a splash of calvados to each tarte. Return to the oven and bake for a further 5 minutes.
11. Cover tarte with baking paper and place a flat dinner plate on top. Stand for 5 minutes before removing the plate and paper.
12. Re-heat the tartes in the oven on shelf position 2 for 5 minutes or until crisp and hot.

### To serve

1. Serve hot with vanilla ice cream and caramel calvados sauce.

### Hints and Tips

- This recipe can be modified to make one large 27 cm tarte by using 1 x sheet of Carême puff pastry rolled 2 cm larger than the round baking tray. Using the rim of the baking tray, cut the pastry to size and then follow the remaining recipe instructions.