

**Miele**

# Savoury tarte tatin

By Kirsten Tibballs

**24 hours**

Preparation time

**30 minutes**

Cooking time

**15 servings**

Serves



## INGREDIENTS

### Butter preparation

375g unsalted butter, diced  
150g plain flour

### Dough

350g plain flour  
15g salt  
110g unsalted butter  
150ml water  
5ml white vinegar  
Plain flour, for dusting

### Mushroom layer

Olive oil, for frying  
1 red onion, finely diced  
3 cloves garlic, crushed  
150g button mushrooms, finely diced  
150g Swiss brown mushrooms, finely diced  
100g Oyster mushrooms, finely diced  
50g unsalted butter  
5 sprigs thyme  
Salt flakes and pepper to taste  
100ml vegetable stock

## **METHOD**

### **Butter preparation**

1. In a bowl of a freestanding mixer with paddle attachment combine butter and flour. Mix on medium speed until it just comes together to form a firm paste.
2. Cut two sheets of baking paper or thin plastic sheet measuring 35cm x 35cm.
3. Place one sheet directly onto a baking tray. Spread the butter preparation onto the sheet and top with the remaining sheet of baking paper.
4. Using a rolling pin or spatula spread until forms an even 35cm square. Place into the refrigerator for at least 30 minutes to chill.

### **Dough**

1. In a bowl of a freestanding mixer with a dough hook attachment, combine all ingredients on a medium speed for 15-20 minutes, until the dough becomes elastic and pliable. To test the dough, stretch a portion to see if it creates a clear window. If the dough breaks, continue to mix for another 5-10 minutes.
2. Press the dough into a flat square, 2cm in height and cover with cling wrap. Rest in the refrigerator for at least 20 minutes.

### **Inverted puff preparation**

1. Place the square shaped dough directly in the middle of the butter preparation. Both preparations must be the same consistency. Leave at room temperature to enable the dough to be folded without cracking.
2. Create an envelope by folding each corner of the butter preparation over the dough so they meet along the seams.
3. Wrap the dough in cling wrap and place into the refrigerator to rest for 15 minutes.
4. Once the butter on the outside has firmed up, lightly dust the bench with flour and roll out the pastry into a rectangle approximately 70cm length x 30cm wide. Remove excess flour with a pastry brush.
5. Fold the right hand side of the pastry into the middle and repeat with the left hand side. Once both seams meet in the middle, fold the right hand side of the pastry over the left so it's directly on top. This is the first double turn.
6. Place pastry back into the refrigerator to rest for at least 20-30 minutes.
7. Remove pastry from the refrigerator and allow to come to room temperature before rolling.
8. Repeat the same process to roll the pastry out and complete the second double turn as instructed at Step 4 and Step 5. Rest the pastry in the refrigerator for a further 20-30 minutes.
9. Repeat again for the final third double turn and rest in the refrigerator until required.

### **Mushroom layer**

1. In a frying pan on medium heat, Induction setting 6, cook the onions and garlic in a little oil until translucent.
2. Add the mushrooms and butter and continue cooking for 1-2 minutes. Add the thyme and season with salt and pepper.
3. Slowly pour half of the stock into the pan, allow it to evaporate before adding the remaining liquid. Reduce the liquid until it just coats the mushrooms. Ensure that it doesn't become too dry.
4. Remove from the heat and allow to cool.

## **Tarte tatin**

1. Allow the puff pastry to sit at room temperature for a few minutes before rolling.
2. Dust the bench with flour and roll the pastry out to a thickness of 3mm.
3. Using a 5cm round cutter, cut out discs of the pastry and dock with a fork. Allow the pastry rounds to rest for 5-10 minutes in the refrigerator.
4. Pre-heat Oven on Intensive Bake at 170°C.
5. Place 1-2 teaspoons of the cool mushroom mixture into a half sphere silicon mould placed onto a baking tray. Flatten the mushroom mix so that it just comes to the top of each sphere.
6. Place a disc of puff pastry on top of the mushrooms and flatten gently so it makes contact with the mixture.
7. Place baking tray into the Oven on shelf position 1 and bake for 18-20 minutes, or until dark golden in colour.
8. Remove from the Oven. Place another baking tray lined with baking paper on top and carefully flip over. Gently remove the silicon mould.

## **To serve**

1. Top each tarte tatin with a quenelle of crème fraîche and a micro leaf.

## **Hints and tips**

- Inverted puff pastry can keep refrigerated for up to 3 days, or stored frozen for up to 3 weeks.
- If pastry rises too quickly in the Oven, place a Silpat mat or perforated baking tray on top and continue baking.
- Good quality butter puff pastry such as Carême Pastry can be used instead of making your own.