



Miele

Tarte tatin

By Miele

1 hour, plus refrigeration time

Preparation Time

45 minutes

Cooking Time

10 serves

Serves

INGREDIENTS

Tarte tatin

6 large yellow peaches
250 g homemade or store-bought
puff pastry
60 g unsalted butter
110 g (½ cup) caster sugar
Pinch salt flakes
2 tbsp hot water

To serve

Homemade or store-bought vanilla
ice cream

Miele Accessories

28 cm Miele frying pan

METHOD

Tarte tatin

1. Place a large saucepan of water on the induction cooktop and boil using Boost function. Place the peaches in the boiling water for 10 seconds, remove and place into cold water.
2. Gently remove the skin from the peaches and cut into quarters.
3. Cut a 28 cm round circle from the puff pastry and reserve in the fridge until needed.
4. Melt the butter in a 28 cm frying pan on medium-high heat, induction level 7.
5. Add the sugar and salt; stir until incorporated, then add the hot water. Cook for 1 minute, or until the mixture bubbles, then add the peach quarters.
6. Cook the peach quarters, turning regularly, for 12 minutes, or until the caramel turns golden brown.
7. Preheat the oven on Moisture Plus with Fan Plus at 180°C with 1 manual burst of steam.
8. Remove the peaches from the heat and lay the puff pastry sheet over peaches, tucking in the edges with a spatula. Make 4 small slits in the pastry.
9. Place the frying pan in the oven on shelf level 2, releasing the burst of steam immediately. Cook for 30 minutes, or until the pastry is cooked through and golden brown.
10. Remove from the oven and allow to cool briefly before turning out.
11. Place a large plate over the frying pan and flip tarte tatin onto the plate.
12. Serve with vanilla ice cream.

Alternative fruit options

- Apple – Use 8 green apples, peeled, quartered and seeded and follow the recipe as per above.
- Bananas – Halve 6 bananas and cook in the caramel for 3 minutes.
- Plums – Use 10 plums and follow the recipe as per above.
- Nectarines – Use 8 nectarines and follow the recipe as per above.

Hints and tips

- The tart can also be cooked in the Dialog oven. Preheat the Dialog oven on M Chef + Fan Plus at 200°C + GU: Hard Intensity. Place the tart on shelf level 2 and cook for 20 minutes.