

Tatin pie

Ingredients

- 1 shortcrust pastry (not sweet)
- 1.2 kg of apples that remain firm when cooked (chantecler or queen of the reinets)
- 150 g of sugar
- About 60 g of butter or margarine
- A small jar of thick fresh cream.

Preparation

1. Preheat the oven to 170 ° C
2. Prepare the caramel with the sugar and 1 tablespoon of water. When it is golden brown, pour it into a slightly high -top pie pan with
3. Peel the apples and cut them into eighth. Brown the apple quarters in a pan with the margarine. Be careful not to crush the apples. Stop cooking before the apples start to brown.
4. Place the apples in the pie pan, on the caramel. Leave a space around the edge so that you can slide the shortcrust pastry.
5. Optional: sprinkle the apples with two spoonfuls of sucks
6. Cover the apples with the short -cut shortcrust pastry. Press the dough well on the sides, between the apples and the edge of the mold.
7. Cook the pie for about 25 to 30 minutes. Lower the oven temperature if the dough is too colored. Cooking is finished when the dough is cooked.
8. Take the pie out of the oven, and unmold it in a serving dish. We can wait a bit that it is less burning to unmold it, but not too much: if the caramel cools, it will harden and the unmolding will be difficult.
9. Serve the warm pie, with the jar of fresh cream.