

CHEERS

tops!
BY TONY'S



TARTE TATIN

SERVES 6

This classic French dessert is a great way to use up frozen slices of apple.

INGREDIENTS

80 g butter, plus a little extra for greasing
1/3 cup plus 1 tablespoon sugar
1/2 x 320g sheet of puff pastry (you'll need 160 g)
3 apples, peeled, sliced and frozen

METHOD

Melt the butter and sugar in a pan over a medium heat until bubbling at the edges and thickened slightly. This is now caramel! Add the frozen apples and cook in the caramel until softened slightly – about 5 minutes.

Pour the apples and caramel into a greased heatproof dish that fits in your air-fryer and then top with the puff pastry. Tuck the pastry down into the sides of the dish.

Preheat the air-fryer to 180°C. Place the dish in the preheated air-fryer and cook for 12 minutes. Remove and allow to cool a little.

To serve, turn upside down by putting a plate over the top and turning swiftly. Serve warm or cold, cut into slices.