



TARTE TATIN

Exclusive Recipe By...

Jean-Christophe Novelli

Genesis Homes and the world renowned celebrity chef Jean-Christophe Novelli have teamed up to bring you some festive recipes that will be sure to make a statement on your table.



Cooking Time: 40 mins Prep time: 20 mins

4 Servings

100g Butter

200g Sugar

1 Star Anise

· Vanilla Pod (split lengthways)

6 Cardamom Pods

5 Apples (peeled and sliced in half just before using them)

Ready-made Puff Pastry

Chef's Tip:

When covering and sealing the apples with the pastry, and the pastry starts moving around in the pan, it is time to put it into the oven.

Step 1

Preheat the oven to 180C (fan), 200C (non-fan) or gas mark 6

Step 2

Using a large oven proof frying pan (approx. 28cm) gently melt the butter on a medium heat with the star anise vanilla pod and cardamom pods and then add the sugar. Gently colour everything until it is pale yellow in colour.

Step 3

Peel and slice the apples in half, pat dry all over with kitchen paper, (make sure they haven't been kept in water or lemon juice) then place them neatly face down into the pan and set aside.

Step 4

Using your ready-made pastry, roll it out into a circle approx. 28cm in diameter and 1/2cm thick.

Step 5

Then carefully place the pastry over the entire pan, pressing the pastry all around the apples to form a tight seal. The apples at the edge of the pan, can be lifted slightly and the pastry tucked underneath. This will avoid steaming the pastry as opposed to baking it.