

Upside-Down Apple Tart

Servings 6 person (ø 20cm plate)	Prep time : 25min	Cook time : 35min	Resting time : 30min
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Ingredients

Pie crust :

- **125g** of flour
- **62g** of unsalted butter
- **42g** of egg

Caramelized apples :

- **125g** of sugar
- **25g** of butter
- **4** apples

Step by Step instructions

Caramelize the Apples

Arrange peeled, halved apples snugly in a heavy-bottom pan with sugar and butter. Cook gently until the syrup becomes a deep amber caramel and the apples soften.

Assemble & Bake

Gently place the pastry over the caramelized apples, tucking edges down around the fruit. Bake until the pastry is golden and crisp, and the apple juices bubble beneath.

Blind Bake the Dough

Roll out your shortcrust pastry to fit your pan. Bake it separately or for part of the cooking process before topping the apples to ensure a crisp and firm base.

Flip & Serve

Allow the tart to cool for a few minutes, then carefully invert it onto a serving plate—watching the glossy caramel and apple side shine up. Serve warm for best flavor and texture.