

Apple and Macadamia Tarte Tatin.

Serves four to eight

Ingredients

- 8 large Granny Smith Apples (peeled and quartered)
 - 300 gms butter
 - 350 gms caster sugar
 - 150 gms blanched and peeled macadamia nuts (unsalted)
 - 1 large pan sized (10mm thick round) of 'pate sucre' (sweet pastry)
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Preparation:

1. Layer butter and sugar in large deep frypan.
2. Arrange quartered apples in fan style over butter and sugar mix.
3. Place on heat and cook until caramelized.
4. Place sweet pastry over top and cook for further 2 minutes, Bake until golden brown on 200C .
5. Remove from oven, rest for 5-10 minutes. Turn out onto large white platter.
6. Serve with double cream.

Everything you need
to create exotic fare
at home.

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