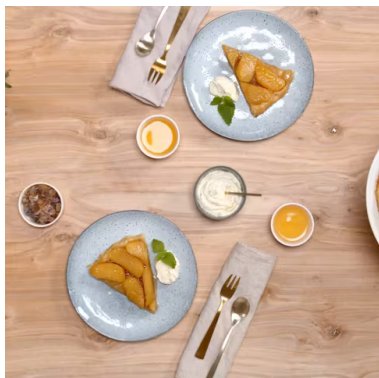




## Ingredients 6 Portions

♦ = Kotányi Produkte

### For the dough

|         |                    |
|---------|--------------------|
| 200 g   | Flour, smooth      |
| 150 g   | Butter, cold       |
| 3 tbsp. | Water, ice-cold    |
| 1 pinch | ♦ Sea Salt, Coarse |

### For the apple mixture

|       |                          |
|-------|--------------------------|
| 120 g | Sugar, brown             |
| 50 g  | Butter                   |
| 800 g | Apples, fruity and juicy |

### For the basil cream

|         |                    |
|---------|--------------------|
| 8 tbsp. | Crème fraîche      |
| 1 tbsp. | Basil oil          |
| 1 tsp.  | ♦ Basil, Crushed   |
| 1 pinch | ♦ Sea Salt, Coarse |

# Tarte tatin with basil cream

⌚ 115—120 Min ♡ ♡ ♡

## Preparation

- 1 Quickly knead the cold butter (150g) with the flour, water and salt into a smooth dough.
- 2 Cover the dough and leave to rest in the fridge for around 60 minutes.
- 3 Peel, core and slice the apples.
- 4 Grease a round tart tin (approx. 25-cm diameter) with plenty of butter and sprinkle the brown sugar generously over the tin so that it can caramelize.
- 5 Next, arrange the apple slices in the tin and dot with pieces of butter. Meanwhile, preheat the oven to 190°C (374°F).
- 6 Roll the dough out thinly (30 cm diameter) and place on top of the apples, trim the edges and press down.
- 7 Bake the tarte tatin at around 190°C (374°F) for 30 minutes. Allow to cool slightly, then turn out onto a large plate.
- 8 For the basil cream, combine the crème fraîche with the dried basil, basil oil and salt to form a silky cream.

