



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.

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

