



Recipe of the Month- November 2008

Apricot Tarte Tatin

Serves 8

Ingredients:

350g Flour
Small pinch of salt
150g Unsalted Butter
100g Icing Sugar
2 Eggs beaten
185g Castor Sugar

Filling:

70g Unsalted Butter
1.5kg Apricots, halved and stone removed

Method:

1. For the pastry: Sift the flour and salt onto a work surface and make a well in the centre. Put the butter into the well and work, using a pecking action with your fingertips and thumb, until it is very soft. Add the sugar to the butter and mix together. Add the eggs to the butter and mix together.
2. Gradually incorporate the flour, flicking it onto the mixture and then chopping through it until you have a rough dough. Bring together with your hands and then knead a few times to make a smooth dough. Roll into a ball, wrap in Clingfilm and put in the fridge for at least 1 hour.
3. While the pastry is resting. Put the butter and sugar into a deep 25cm frying pan with an ovenproof handle. Heat until the butter and sugar has melted together.
4. Arrange the apricot halves tightly skin side down, one by one, in the frying pan, making sure there are no gaps. Remember that you will be turning the tart out the other way up, so arrange the apricot halves that they are neat underneath.
5. Cook over low heat for 35-40 minutes, or until the apricots are soft, the caramel lightly browned and any excess liquid has evaporated. Baste the apricots with a pastry brush every so often, so that the top is caramelized as well.
6. Preheat the oven to 190°C.
7. Roll out the pastry on a lightly floured surface into a circle slightly larger than the frying pan and about 3mm thick.
8. Lay the pastry over the apricots and press down around the edge to enclose it completely. Roughly trim the edge of the pastry and then fold the edge back on itself to give a neat finish.
9. Bake for 25-30 minutes, or until the pastry is golden and cooked.
10. Remove from the oven and leave to rest for 5 minutes before turning out. (If any apricots stick to the pan, just push it back into the hole in the tart.)
11. Serve with a large dollop of whipped cream and enjoy.



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