



SEASONAL
LIVING®

Wood-Fired Wisconsin Apple Tarte Tatin

Serves 8 • Makes 1 tarte tatin



AUTUMN



DESSERT



PREP
30 MIN



COOK
45 MIN



WOOD OVEN /
CONVENTIONAL OVEN

Designed for indoor-outdoor gathering.



SEASONAL
LIVING®

Wood-Fired Wisconsin Apple Tarte Tatin

Serves 8 • Makes 1 12-inch tarte tatin



Ingredients

-  12 firm medium Wisconsin apples (about 5-6 lb total), peeled, cored and halved
-  1½ cups granulated sugar
-  8 tbsp unsalted butter, plus 2 tbsp for finishing
-  2 tbsp honey
-  1 tsp flaky sea salt
-  1 tsp pure vanilla extract
-  1 tbsp fresh lemon juice
-  1 sheet all-butter puff pastry, rolled to a 13-inch round
-  ½ cup toasted hazelnuts, roughly chopped
-  1 cup crème fraîche, for serving

Method

1. Heat a wood-fired oven to a moderate baking heat, or preheat a conventional oven to 400°F / 200°C on conventional bake (no fan).
2. Use a 12-inch cast-iron skillet. Melt 8 tbsp butter with the sugar over medium heat until dissolved and amber. Stir in honey, salt, vanilla and lemon juice.
3. Pack the apple halves tightly into the skillet, rounded-side down. Cook on the stovetop 15-20 minutes, spooning caramel over them, until beginning to soften.
4. Remove from the heat. Dot with the remaining 2 tbsp butter. Lay the 13-inch pastry round over the apples and tuck the edge down inside the skillet.
5. Cook about 45 minutes, checking from 40 minutes. The pastry should be deeply golden and crisp and the caramel bubbling. A wood oven may require up to 50 minutes depending on heat.
6. Rest 10-15 minutes. Run a knife around the edge, place a large serving plate over the skillet and invert carefully while still warm.
7. Finish with toasted hazelnuts, a little honey and flaky salt. Serve warm with crème fraîche.



BEST APPLES

-  Honeycrisp or Cortland — firm, tart-sweet and able to hold their shape



GARNISH

-  Toasted hazelnuts • flaky salt • a little honey



PAIRS WELL WITH

-  Crème fraîche • coffee • black tea



WINE PAIRINGS

-  Late-harvest Riesling — serve lightly chilled, 45-50°F