

Recipe Caramelized Peach Tarte Tatin

This reminds me of homey cobblers my grandma used to make and its easier than it looks.

Serves 6

1/3 C caste sugar

2 T butter

2 T water

2 T lemon juice

Pinch salt

3-4 medium peaches (yellow works well or any stone fruit actually or classic pear)
-peeled or unpeeled, sliced and pitted and section into 6 pieces per peach

5 oz sheet of all butter puff pastry , thawed but very cold

Vanilla ice cream or crème fraiche

Preheat oven the 400 f. In a heavy bottomed, non-stick, oven proof skillet with a metal handle (for baking) combine the sugar and water and bring to a simmer over moderate heat. Simmer without stirring until an amber caramel color forms. , about 6 minutes, add the butter, salt and lemon, tilt to coat the bottom of the pan. Let simmer lightly swirling into caramel. Set the peach slices cut side up around the pan in the caramel until pan is fully covered. Cook over low heat until peaches are warm, 2-3 minutes.

On a lightly floured surface roll out the puff pastry into an 8" round. Set the round over the peaches in the skillet and tuck any extra into the edges of the skillet. Using a knife or fork poke a number of holes into the top of the pastry (to allow steam out during cooking). Bake in the 400 oven until the pastry is richly browned and puffed, about 23-25 minutes. Remove the skillet from the oven and let stand for 5 for minutes. Carefully invert the peach tart onto a cake plate and let cool slightly. Cut the tarte into wedges and serve with ice cream.