

Grated apple, lemon and salted butter caramel tart, ice cream vanilla

Recipe for 4 pers

Description

A technique that will simplify your life and delight your whole family.

Note

You can make this tart with the pastry of your choice, such as pâte sucrée, pâte sablée or pâte philo, although cooking times may vary.

Ingredients

Grated apples

- 4 Unit(s) Cortland apple
- 1 Unit(s) Lemon juice

Pie crust

- 1 Leaf(ves) Puff pastry

Mix tart

- 3 Unit(s) Egg
- 110 Gr Sugar
- 120 Gr Melted butter

Salted butter caramel

- 100 Gr Sugar
- 25 Gr Butter
- 100 Ml Cream 35%
- 2 Pinch(es) Sea salt flakes

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **375 F°**

Grated apples

Peel the apples, halve and core them, then grate them like cheese.

Place all the grated apples in a bowl, add the lemon juice and mix well.

Place the bowl in the fridge.

Pie crust

Line a tart tin with the puff pastry.

Fill the tart base with the grated apples.

tart mix

In a bowl, whisk together the eggs, sugar and vanilla seeds.

Add the melted butter and pour the mixture over the grated apples in the tart base.

Place the tart in the oven for approximately 40 minutes.

Caramel sauce

In a saucepan, dry-cook the sugar until it takes on a blond color.

Add the butter and stir. Add the hot cream, whisk and bring to the boil for about two minutes, until smooth. Ideally, strain the sauce through a chinois.

A slice of tart topped with a scoop of vanilla ice cream, drizzled with salted butter caramel sauce.

Bon appétit!