



October 2014 Recipe of The Month

Spiced Caramel Apple Tarte Tatin

...FIND ALL YOUR INGREDIENTS AT LOMBARDI'S MARKET & CAFÉ ...

What You'll Need:

8 Large Apples, Firm and Slightly Tart like Winesap or Granny Smith
1 Large Lemon, halved & deseeded
¼ cup Water
2 TBSP Dark Rum
½ cup Dark Brown Sugar
½ cup Granulated Sugar
1 tsp. Ground Cinnamon
½ tsp. Ground Nutmeg
½ tsp. All Spice
6 TBSP Unsalted Butter, divided
1 sheet Puff Pastry

What To Do:

Preheat the oven to 400° F.

Core & peel the apples. Cut each apple in half and slice in even, slightly thick pieces. Squeeze lemon juice all over the apples to prevent browning. Toss apples with ground cinnamon, nutmeg & allspice and set aside.

In a cast iron skillet or oven-proof, non-stick pan, heat both sugars with water and rum and swirl until it turns a golden brown. Add butter to skillet. Once melted, add apples, rounded sides down, fitting as many into the skillet as possible.

Remove the skillet from the heat and top the caramelized apples with puff pastry. Fold edges under, and crimp slightly. Make two to three small cuts in puff pastry to allow the steam to escape. Place in oven for 10 minutes. Reduce heat to 375 degrees and bake until pastry is golden brown, about 20 to 25 minutes.

Remove from oven, and let cool about 2 minutes. Loosen edges with a knife. Carefully place a plate over the skillet and flip, inverting the tarte tatin. Serve warm or at room temperature with a scoop of Chantilly Cream or Vanilla Bean Ice Cream!

Mangia Bene! Vive Bene!

