

Upside-Down Apple tart

Tarte Tatin

from *The Best International Recipe*
by the Editors of Cook's illustrated
Prepared by Elizabeth Mandel

Pastry

- 1 1/3 c unbleached all-purpose flour, plus extra for the work surface
- 1/4 c confectioners' sugar
- 1/2 tsp salt
- 8 Tbsp (1 stick) unsalted butter, cut into 1/4 inch pieces and chilled
- 1 large egg, lightly beaten and chilled.

Apples

- 8 Tbsp (1 stick unsalted butter
- 3/4 c granulated sugar
- 6 Large Granny Smith apples (3 lbs), peeled, quartered, and cored ... 24 pieces.

Topping

- 1 c heavy cream, cold
- 1/2 c sour cream, cold

Directions

1. **For the Pastry:** Pulse the flour, sugar, and salt in a food processor until combined. Scatter the butter pieces over the flour mixture and pulse until the mixture resembles cornmeal, 7-12 pulses. Turn the mixture into a medium bowl, add the egg, and stir with a fork until little balls form. Press the balls together with the back of the fork, then gather the dough into a ball. Turn the dough onto a large sheet of plastic wrap, flatten into a 6-inch disk, wrap tightly, and refrigerate at least 1 hour, or up to 2 days.
2. Remove the dough from the refrigerator and unwrap. Roll the dough between 2 large sheets of lightly floured parchment paper into a 1/4-inch round. Flour a rimless baking sheet and slide the dough onto the sheet. Cover with a piece of parchment and refrigerate while preparing the apples.
3. **For The Apples.** Adjust an oven rack to the upper-middle position and heat the oven to 375 degrees. Melt the butter in a 2-inch ovenproof skillet, then remove from the heat and sprinkle evenly with the sugar.



Arrange the apples in the skillet by placing the first apple quarter, cut side down and with an end touching the skillet wall. As you continue to arrange the apples,

lift each quarter on its edge while placing the next apple quarter on its edge, so that the apple quarters stand straight up. Fill the skillet middle with the remaining quarters, placing them cut side down, cutting the quarters in half, if necessary, to fill the space. Return the skillet to high heat and cook until the juices turn to a rich amber color, 10-12 minutes. Remove the skillet from the heat and, using a fork or the tip of a paring knife, turn the apples onto their uncaramelized sides. Return the skillet to the high heat and cook until the second side of the apples turn brown, about 5 minutes longer.

4. Remove the skillet from the heat. Remove the dough and baking sheet from the refrigerator and peel off the top sheet of parchment paper. Slide the prepared dough off the baking sheet onto the apple filling and, taking care not to burn your fingers, tuck the dough edges gently up against the skillet wall.



5. Bake until the crust is golden brown, 25-30 minutes. Set the skillet on a wire rack and let cool for about 25 minutes. Loosen the edges with a knife, place a serving plate on top of the skillet, and, holding the plate and skillet together firmly, invert the tart onto the serving plate. Scrape out any apples that stick of the skillet and put them back into place. (The tart can be kept for several hours at room temperature, but unmold it onto a dish that can withstand mild heat. Before serving, warm the tart for 10 minutes in a 200-degree oven.)
6. **For The Topping:** Using an electric mixer, whip the heavy cream and sour cream together on medium-high speed until the mixture thickens and forms soft peaks, about 1 minutes. Slice the tart into wedges, dollop with the topping, and serve.
7. Mix together in a small bowl the Parmesan, bread crumbs, parsley, thyme, half the lemon zest, the garlic, a tiny amount of salt, and some pepper.
8. Brush the pumpkin generously with olive oil and sprinkle with the crust mix, making sure the slices are covered with a nice, thick coating. Gently pat the mix down.
9. Place the pan in the oven and roast for about 30 minutes or until the pumpkin is tender; stick a little knife in one wedge to make sure it has softened and is cooked through. If the topping starts to darken too much during cooking, cover loosely with foil.
10. Mix the sour cream with the dill and some salt and pepper. serve the wedges warm, sprinkled with the remaining lemon zest, with the sour cream on the side

