



Recipe

# APPLE-POTATO TARTE TATIN





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WITH ROQUEFORT & FRISÉE

Recipe: **LUKAS GROSSMANN**

## INGREDIENTS

3 small apples  
500g small potatoes  
2tbsp brown sugar  
1 roll of shop-bought  
puff pastry  
1 clove of garlic  
Butter  
Roquefort  
1 hand full  
of cress



### TIME

30 Min +  
30 Min  
Baking



### FOR

4 persons



### CATEGORY

Main or side



### ISSUE

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- SCHRITT 1** Wash the potatoes and boil in salted water for 15-20min. Drain and let sit.
- SCHRITT 2** Pre-heat the oven to 200°C fan. Caramelise the sugar in a 30cm non-stick pan and take off the heat. Halve the potatoes and apples and place them in the sugar without space in between. Add some small knobs of butter. Season with salt and pepper.
- SCHRITT 3** Cut a 30cm circle out of the pastry. Put on top of the apples and potatoes and press down lightly. Put the pan on the centre shelf of your oven and bake for about 20-30min.
- SCHRITT 4** Take the pan out of the oven, let cool for a couple of minutes and then turn it out onto a plate.
- SCHRITT 5** Add the cheese onto the hot tarte and garnish with cress.