

**Miele**

# Tarte tatin

By Miele

**1 hour, plus refrigeration time**

Preparation Time

**45 minutes**

Cooking Time

**10 serves**

Serves



## INGREDIENTS

### Tarte tatin

6 large yellow peaches  
250 g homemade or store-bought  
puff pastry  
60 g unsalted butter  
110 g (½ cup) caster sugar  
Pinch salt flakes  
2 tbsp hot water

### To serve

Homemade or store-bought  
vanilla ice cream

### Miele Accessories

28 cm Miele frying pan

## METHOD

### Tarte tatin

1. Place a large saucepan of water on the induction cooktop and boil using Boost function. Place the peaches in the boiling water for 10 seconds, remove and place into cold water.
2. Gently remove the skin from the peaches and cut into quarters.
3. Cut a 28 cm round circle from the puff pastry and reserve in the fridge until needed.
4. Melt the butter in a 28 cm frying pan on medium-high heat, induction level 7.
5. Add the sugar and salt; stir until incorporated, then add the hot water. Cook for 1 minute, or until the mixture bubbles, then add the peach quarters.
6. Cook the peach quarters, turning regularly, for 12 minutes, or until the caramel turns golden brown.
7. Preheat the oven on Moisture Plus with Fan Plus at 180°C with 1 manual burst of steam.
8. Remove the peaches from the heat and lay the puff pastry sheet over peaches, tucking in the edges with a spatula. Make 4 small slits in the pastry.
9. Place the frying pan in the oven on shelf level 2, releasing the burst of steam immediately. Cook for 30 minutes, or until the pastry is cooked through and golden brown.
10. Remove from the oven and allow to cool briefly before turning out.
11. Place a large plate over the frying pan and flip tarte tatin onto the plate.
12. Serve with vanilla ice cream.

### Alternative fruit options

- Apple – Use 8 green apples, peeled and quartered and follow the recipe as per above
- Bananas – Halve 6 bananas and cook in the caramel for 3 minutes.
- Plums – Use 10 plums and follow the recipe as per above
- Nectarines – Use 8 nectarines and follow the recipe as per above

### Hints and tips

- The tart can also be cooked in the Dialog oven. Preheat the Dialog oven on M Chef + Fan Plus at 200°C + GU: Hard Intensity. Place the tart on shelf level 2 and cook for 20 minutes.