

Thin tart with caramelized apples, salted butter caramel sauce, vanilla ice cream

Recipe for 4

Description

Puff pastry base, apples and caramel sauce with salted butter.

Note

Depending on the season, it is possible to make this fine pie with banana, mango, pear or other

Ingredients

For the apple tart

- 1 Leaf(ves) Puff pastry
- 4 Large Cortland apple
- 50 Gr Butter
- 4 Tsp Sugar

Salted butter caramel sauce

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

Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **425 F°**

Preparation for the apple tart

Roll out the puff pastry to a thickness of 2 mm and prick it with a fork all over.

Cut out circles of 8 to 10 cm in diameter, place them on your baking sheet, put a silpat sheet on top, put them in the oven for 5 minutes for a ready cooking.

Meanwhile, peel the apples, cut them in half, remove the core and slice them into thin strips.

Once the first baking is done, spread an apple sauce on the puff pastry discs.

Place the thin slices of apple on top (about one apple per thin tart).

Place small cubes of butter here and there and sprinkle with sugar.

Bake for about 12 to 15 minutes to obtain a nice color.

Salted butter caramel sauce

In a saucepan, cook the sugar until it turns blonde. Add the butter and mix. Add the hot cream, whisk and bring to a boil for about 2 minutes, until the mixture is smooth. Ideally, strain the sauce through a sieve.

Bon appétit!