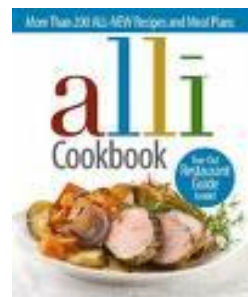
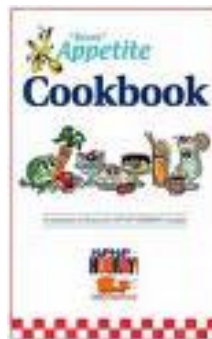


# Cookbook



Mrs Gy

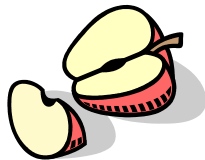
Written by Loris Vincenti

# Tarte Tatin

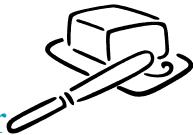


## Ingredients :

- 5 big apples



- 100 g butter



- 150 g sugar

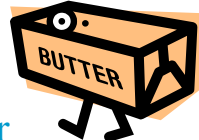


## And for the dough :

- 200 g flour



- 100 g butter



- ¼ teaspoon salt



- ½ glass water



## Different steps :

1- To begin, peel and cut the apples.



2- Then, make the dough: put the flavour and add the salt. Cut the butter into small pieces, add it to the mixture. Later, mix these ingredients with fingers and slowly pour the water.



3- In a frying pan, put the butter and the sugar and mix these elements to obtain a brown caramel.



4- Take a cake tin and put inside the caramel and add on it the slices of apple.



5- Roll the pastry out and cover the apples with this dough. Bring in the edges inside.



6- Bake it (180-200°C) during about half an hour. Then, take off the cake and turn it over immediatly such as the apples are on the top.



7- Serve it without garnish, cold or hot, as you want.

ENJOY IT !!!

