

# WILD APPLE TARTE TATIN



*makes one 9-inch pie*

A tarte tatin, despite the fancy name, is really an upside-down apple pie. The tarte tatin is probably one of my most favorite French desserts (I'm equally fond of a clafoutis). I learned how to make this pie while studying in France in college, and I love its rustic simplicity: perfect for my little foraged apples. Note that when flipping this tarte, you will need a pie plate (or a platter with a small lip) sized slightly smaller than the cooking pan; this is to capture all the caramelly drippings.

**1 (9-inch) piecrust dough**  
**½ cup (1 stick) unsalted butter**  
**1 cup sugar**  
**⅛ teaspoon salt**  
**6 medium, tart apples, peeled**  
**and sliced into quarters**  
**Homemade plain yogurt or vanilla**  
**ice cream, for serving**

1. Preheat the oven to 375°F. Put a small plate in the refrigerator to chill.
2. Working on a piece of wax paper, roll the dough into a circle slightly larger than 10 inches. Chill in the refrigerator.
3. Melt the butter in a 10-inch ovenproof skillet over medium to medium-high heat. Stir in the sugar and salt until they dissolve, then cook, stirring occasionally, for about 5 minutes, until the mixture becomes syrupy and bubbly.
4. Gently add the sliced apples to the bubbling syrup. Stir, coating the apples, until the syrup caramelizes to a deep amber color and retains its viscosity on the cold plate. Remove the pan from the heat.
5. Arrange the apple slices in concentric circles in the skillet, with the rounded apple edges against the bottom of the pan. (When the tarte tatin is inverted, the round edges will create a slight dome shape and form the top of the finished dish.)
6. Carefully arrange the chilled piecrust dough over the apples. Tuck the edges of the dough down along the sides of the pan to create the tarte edge.
7. Bake for 20 to 25 minutes, until the crust is golden brown. Let cool for 20 to 25 minutes on a wire rack. Separate the crust from the pan with a spatula or knife and shake the pan a few times to loosen the tarte.
8. Place a 9-inch pie plate over the top of the pan and quickly flip the pan over so the plate is on the bottom. Lift the pan and gently arrange any apples that may have been displaced by the flip. Use any remaining caramel to garnish the tart and individual serving plates. Serve warm with yogurt or ice cream.

## PIE MAKING VARIETIES

Arkansas Black  
Baldwin  
Cameo  
Ginger Gold  
Golden Delicious  
Golden Russet  
Goldrush  
Green Pippin  
Idared  
Jonathan  
Magnum Bonum  
Melrose  
Newtown Pippin  
Northern Spy  
Northwest Greening  
Porter  
Ralls  
Rhode Island Greening  
Roxbury Russet  
Smokehouse  
Stayman  
Wealthy  
Winesap  
Yellow Bellflower  
York

Recipe from URBAN FORAGING by Lisa M. Rose

List of varieties from APPLES OF NORTH AMERICA by Tom Burford

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