

# Mini Tarte Tatin

(Upside down caramelized apple tartlets)

**Yield:** 12 mini tartlets **Prep:** 20-25 mins **Cook:** 18-22 mins **Cooling:** 5-10 mins

## **Ingredients**

- 2 medium apples (firm. Honeycrisp or Granny Smith)
- 3 tbsp unsalted butter
- 1/3 cup sugar
- Pinch of sea salt
- 1 sheet puff pastry (thawed)
- Optional: vanilla, cinnamon, or Calvados for flair.

## **Instructions**

### **1. Prep apples:**

Peel, core, and thinly slice apples. Optional: sprinkle with a pinch of cinnamon or a splash of vanilla/Calvados.

### **2. Caramel base:**

In a skillet, melt butter and sugar over medium heat. Stir until golden caramel forms (about 5–6 mins). Pour evenly into a greased mini muffin tin (or use silicone).

### **3. Layer apples:**

Place 2–3 apple slices over the caramel in each muffin well.

### **4. Top with pastry:**

Cut puff pastry into 2-inch rounds. Place one on top of each tart, tucking edges slightly.

### **5. Bake:**

Bake at 400°F (200°C) for 18–20 minutes, until pastry is puffed and golden.

### **6. Invert:**

Cool 5 minutes. Place a tray on top of the tin and **flip carefully** to release tartlets upside-down (caramel on top).

### **7. Serve warm or at room temp.**

## **Tips**

### **• Watch your caramel closely**

Cook butter and sugar until *just* golden amber. Too pale = bland, too dark = bitter. Pull it early—it keeps darkening after heat is off.

- **Keep the puff pastry cold**

Work quickly and keep pastry cold so it puffs properly. Chill cut rounds before placing over apples if needed.

- **Cut pastry slightly larger than the tin wells**

So the pastry tucks down slightly around the apple—this gives a neat, sealed look when flipped.

- **Vent puff pastry lightly (optional)**

A tiny poke in the middle can help steam escape and prevent sogginess.

- **Use a silicone muffin tin if possible**

MUCH easier to release the tarts without sticking or breaking.