

# Tarte renversée

CUISIMAGES

Ref :  
5501

Type :  
Tarts

Preparation :  
15 min  
Rest:

Cooking :  
45 min  
At 210°C

Cost :  


Difficulty :  


Origin :  




For 6/8 persons

- 5 apples
- 1 flaky pastry
- 200 g of cane sugar
- 100 g of butter
- 4 pinches of cinnamon
- 1 lemon



Preheat the oven at 210°C for 15 min.

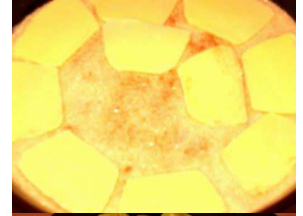
Peel apples, cut into 4, remove pips and sprinkle with lemon juice.

Distribute sugar in a mould.



Sprinkle with cinnamon.

Cut butter into thin sections and cover sugar and cinnamon.



Distribute apples, round part at the bottom.

And second layer, round part above.



Cover apples with flaky pastry.

Bake at 210°C for 45 min.



Turn over the mould on a serving dish.

Serve hot.



Suggestion  
Variante  
Wine

Serve with whipped cream or vanilla ice cream.