

Banana Tarte Tatin



Makes 4 individual or one large Tatin.

Ingredients:

- 6 bananas (must be firm)
- 4 puff pastry discs rolled out fit over mould with 1cm overlap (or 1 large)
- 150g caster Sugar
- 100ml water
- 30g unsalted butter

Method:

Begin by placing the sugar in a pan with the water and mix gently to dissolve. Place on a high heat and cook until it reaches a dark caramel colour, do take care not to burn.

When the caramel is a nice golden dark colour, remove quickly from the heat and add in the diced butter. Very carefully add 2 tablespoons of water (be careful as the caramel may bubble up).

Pour the caramel into either one large pan or four smaller individual mini pans or moulds and allow it to cool.

Peel and cut the bananas into approximately 2cm thick slices and then line the banana slices carefully onto the caramel mixture. Place the puff pastry over the top and be sure to tuck the edges into the caramel around the outside.

Place on a tray and bake in a hot oven at 200 °C for approximately 15-18 minutes until the pastry is golden and crispy.

Carefully remove from the oven and flip out onto plate. Pour over any excess caramel and serve with a scoop of homemade vanilla ice cream.