

Fig and apple Tarte tatin

To make 1 x 20cm iron pan

Oven pre heated to 180°

6 ripe figs

3 apples, Golden delicious or Granny Smith

50g sugar

1 dessertspoon thyme honey

20g butter

1 x20cm ring of puff pastry

Melt the butter and sugar in the bottom of the pan, remove the stems from the figs and slice into 6 or so slices, lay these overlapping around the bottom of the pan, spoon over the honey

Peel the apples, remove the cores and slice each half into thin slices, arrange these on top of the figs in overlapping layers. The pan should be very full with a higher point in the middle, place the pan on a high heat and cook until the sugars start caramelizing. By tilting the pan as this cooking takes place you will clearly be able to see this happening.

When you notice nice golden thickening juices are bubbling away, remove from the heat and place on the pastry, this should be just a little larger than the pan

Cook in a pre heated oven for 20 minutes or until pastry is well cooked.

Rest to cool for 10 minutes and then loosen the tart a little all round with a spatula and turn onto a serving plate.