

TARTE TATIN

Ingredients for a pan with a diameter of 26 cm (6 people):

Dough:	Flour 00:	250g
	Butter:	120g
	Cold water:	100 g
	Salt:	a good pinch
	Cane sugar:	10g
	Vanillin:	1 small bag
Fruit:	"Renette" apples from Val d'Aosta: 5 or 6 apples, according to size (about 700 g before cleaning)	
Caramel:	Cane sugar:	100g
	Butter:	80g

To prepare the Tarte Tatin that my family likes so much, the essential ingredient is the "renetta" apple (English: "Pippin"??) from the Aosta valley, that can be found in val d'Aosta only from october to december. The execution main trick is to reach the right caramel grade of the sugar, that requests a certain sensitivity and reaction speed.

The receipt, at first, has been obtained by interpreting the ones available in the Internet, but it has been adjusted to avoid the errors that, strangely, can be found in all versions. To realize errors, just try to turn upside down the cake when it is cold, as everybody advice.

Before starting, it is necessary to cut the butter in small cubes and let it at ambient temperature for half an hour, in order to soften it. Also switch on the oven, at 200 degrees centigrade.

The dough is prepared putting all ingredients except the butter in a pan. Stir well, then add the butter and knead with the hands until a homogeneous dough is obtained. Stop kneading as soon as the butter is totally incorporated, avoid excessive mixing. Let the dough rest covered, non in a warm place but not in the fridge, while the rest is prepared.

The caramel is made in the same 26 cm non-sticking pan where the cake will be cooked. Pour the ingredients in the pan and put it on the mean/low gas flame, continuously stirring with a wooden spoon. The butter melts and, after several minutes, starts to bubble. Go on stirring until the production of bubbles stops, because the butter has lost all the water it contains. Go on again some minutes until the compound has the typical caramel odor and the color is a dark beige. Take away from the flame; to avoid that the caramel processing advances, bath the pan in 5 cm of cold water in the basin, taking care not to let water inside. While the caramel gets completely cold, prepare the apples.

Peel the apples and cut them in slices (8 slices per apple), taking away also the stalk and the core. Do not leave too much time the cut apples, to avoid that they get dark, but arrange them in the pan, that already has in the bottom the cold caramel. Form a circle of slices at 1 cm from the border, than a circle inside, than a third circle over the other two and terminate arranging symmetrically the left slices where space remains.

Flour the dough slightly and flatten it with the rolling pin until it is a circle slightly bigger that the pan. Lay the dough on the apples and carefully squeeze it until it leans on the apples and fits tightly on the border.

Put in the oven at 200 degrees centigrade for 15 minutes, then lower the temperature at 180 degrees and leave for other 15 minutes.

Take out form the oven, put a 30 cm dish over the pan and rapidly turn it upside down, taking care to avoid burns. Do not wait, because it the cake gets cold the caramel gets hard and everything sticks to the pan.

Leave the cake covered and serve lukewarm, after 1,5 hours max.