

Channel 4 Food



Gordon Ramsay recipes

Apple tart fine with caramel ice cream recipe

Serves 4

Ingredients

250g puff pastry

3-4 Braeburn apples

20g unsalted butter, melted

1-2 tbsp golden caster sugar

Icing sugar to dust

Method

1. Heat the oven to 200°C/Gas 6. Roll out the puff pastry thinly on a lightly floured surface to a 2mm thickness. Using a 13cm plate or saucer as a guide, cut out 4 rounds and place on two large baking sheets. Prick the pastry all over with a fork to stop it puffing up.
2. Peel, core and thinly slice the apples.
3. Arrange the apple slices in a circle on top of the pastry discs, overlapping them slightly, placing 2 rings in the middle to finish. Brush them with melted butter and sprinkle with a fine layer of caster sugar.
4. Bake the tarts for 10 -15 minutes until the pastry is cooked. Dust with icing sugar and glaze with a blow torch.
5. Serve the tarts warm, with a scoop of caramel ice cream.