



Catalan recipe for this wine:  
Mel i mato

## Tarte tatin (upside down apple pie)

Serves 6

Preparation: 25 mn (the time to peel fruits and keep an eye on the oven)

Cooking time (two steps): 30 mn to caramelize the apples, another 30 mn to bake the apple pie



We recommend with this dessert:  
**Muscat de Rivesaltes**

### INGREDIENTS

- 250 g flaky pastry dough (pate brisee) or puff pastry dough
- 1,5 kg apples
- 75 g butter
- 100 g sugar

### PREPARATION AND COOKING

1. Peel and half apples, cut out seeds.
2. Preheat oven at 200°C (th.7).
3. Put lumps of butter and sugar in a pie tin. Align apple halves in a round. Add some sugar and butter on top.
4. Put the pie tin on the stove at low heat for about 30 mn and let gently caramelize.
5. Take off the pie tin. Spread dough on caramelized apples. Close the dough rim with the handle of spoon. Pick dough with a fork randomly.
6. Put in the oven and bake for 30 mn.

7. Take out of the oven, cover pie tin with a plate and turn it upside down. Serve immediately.

"Bon Profit, Salut!"

-Bon appétit and Cheers !

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