

Lesson 5 - Seasonality

Recipe: Seasonal Tarte Tatin

Teaching notes:

Individual centres to decide if students work individually, in pairs or in 4s, depending on students ability and levels. i.e. potential strategies for differentiation/ stretch & challenge.

Standard recipe portions: 1

Number of students: 50

Ingredients	Quantity (Units: in g, ml or each)	Food order minimum quantity estimate for the class (Units: in kg, l or each)
Puff pastry	500	25
Caster sugar	100	5
Seasonal fruit (4 different types)	250	12.5
Unsalted butter	50	2.5
Braeburn Apples	250	12.5

Equipment	Quantities
Mixing bowls	1
Plastic Scrapers	1
Rolling pins	1
Baking paper	1
Ladle	1
Grater	1



Method

1. Roll puff pastry to 1/2cm thickness and keep chilled.
2. Peel and slice fruit and keep aside.
3. Prepare a dry caramel in a pan to desired colour and deglaze with a splash of water, then whisk in butter to emulsify.
4. Pour caramel into baking tins, arrange sliced fruit on top and cover with puff pastry.
5. Bake at 200 degrees Celsius for 15-20 minutes.
6. Cool slightly before unmoulding from baking tins.

