



COOKING UP THE MAGIC

APPLE TART TATIN

Topolino's Terrace—Flavors of the Riviera | Disney's Riviera Resort

INGREDIENTS

Serves 6

Apple Tart

- 7 medium honeycrisp apples
- 3/4 CUP** sugar
- 2 TEASPOONS** water
- 1 TABLESPOON** vanilla extract
- 1 TEASPOON** lemon juice
- 1/3 CUP** unsalted butter, at room temperature
- 2** puff pastry sheets, thawed

Chantilly

- 1 CUP** heavy cream
- 1/2 CUP** powdered sugar
- 1/4** vanilla bean, cut in half and seeds scraped
- Pinch salt

DIRECTIONS

For Apple Tart:

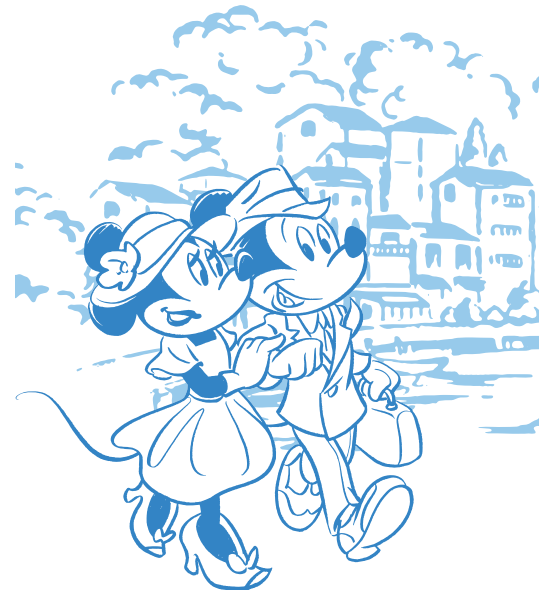
1. Preheat oven to 350°F. Peel and core apples, then cut each apple into 9 slices.
2. Place sugar, water, vanilla extract, and lemon juice in large sauté pan and cook over medium low heat for 5 minutes until amber in color. Add room temperature butter and stir after half of the butter is melted.
3. Add apples and cook for 5-7 minutes until tender, but still firm. Remove from heat.
4. Line sheet pan with parchment paper and place six 4-inch tart pans on the sheet. Evenly divide apple mixture among the tart pans, making sure to add any syrup from the sauté pan to the tarts.
5. Cut puff pastry to fit the tops of each tart pan and place on top of apples. Pierce each puff pastry 10 times with fork.
6. Place sheet of parchment paper on top of the tarts and top with sheet pan to press apples and puff pastry. Bake for 20-25 minutes, until golden brown. Remove top baking sheet immediately.

For Chantilly:

1. Combine heavy cream, powdered sugar, vanilla bean, and salt in bowl of electric mixer fitted with whisk attachment. Whip to soft peaks.
2. Refrigerate until ready to serve.

To Serve:

Turn warm tarts onto a plate. Serve with Chantilly.



Disney's
RIVIERA
RESORT



Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.