

## Ampleforth Apple Tart Tatin vanilla ice cream

Serves 4

### Ingredients

400g puff pastry  
6 Ampleforth apples  
150g caster sugar  
80g butter

### Method

Pre heat the oven at 180°C

Peel, core and quarter your Ampleforth apples.

In an individual rosti pan melt sugar and butter, laying the Ampleforth apples core side up. Leave on a low heat until it is caramelised then cool down.

While it cools down roll the puff pastry finely, put over your apples in the pan and cut around the pan edges. With a small knife score the pastry 3 to 5 times and put in the oven to cook for 12 to 15 minutes

### To Serve

Place the tart tatin pastry side down into the middle of the plate garnishing with the vanilla ice cream.

Enjoy!!!