LA TARTE TATIN

***For 8 persons :***

* ***2 pounds of apples***
* ***7 ounces of sugar***
* ***5 ounces salted butter***
* ***a pinch of salt***
* ***the juice of half a lemon***
* ***a puff pastry sheet***

***Preparation :* 20** minutes

***Time of cooking :*** 25 minutes

***Matériel :***

* ***une spatula***
* ***a knife***
* ***a large oven safe frying pan***
* ***a peeling knife***
* ***a rolling pin***

***Steps :***

1. Pre-heat the oven (440 F)
2. Peel the apples and cut them into quarters.
3. Melt the butter into the frying pan.
4. Add the sugar and stir it with the butter until it turns into caramel (brown color). It can take 5 minutes on medium heat.
5. Dip the apples into the caramel (large side down). Pour the lemon juice on the apples. Let it cook for 15 minutes.
6. Lower the oven to 400 F. Turn the stove off and put the frying pan into the oven for 5 minutes.
7. Roll the pastry and and fold the edges so that it can fit intot the pan.
8. Take the pan out of the oven and cover the apples with the pastry. Bake for 10 minutes
9. Take out the pan and let it cool down for 25 minutes.
10. Cover the pan with a plate and turn the pan up side down to remove the tarte tatin.