

Tarte Tartin version



1. Packing of the big puff dough kind you need.
2. 2 and 3 the puff dough, a different one than the small kind
3. Red apples are good but the green are better, peel cut in parts and scatter some sugar and cinnamon
4. place them in a creased pan with some currants
5. cover with a circle of dough and bake in 180 degrees until brown.