

INGREDIENTS

RECIPE



CARAMELISED APPLE TART FINE WITH CARAMEL SAUCE AND CLOTTED CREAM

Gordon Ramsay protégé and head chef at the Bybrook Restaurant, **Richard Davies** (right), shares the secret of getting maximum results from minimum effort with his caramelised apple tart. *The Bybrook Restaurant, the Manor House Hotel, Castle Combe, Wiltshire SN14 7HR. 01249 782206, www.exclusivehotels.co.uk*



INGREDIENTS

Serves 4

For the sauce

100g caster sugar
140ml double cream

For the tart

100g caster sugar
250g puff pastry
4 Granny Smith apples

METHOD

1

For the sauce, place the caster sugar in a clean saucepan over a medium heat. Heat gently, stirring, until golden brown, then remove from the heat and cool for one minute. Add the cream and bring back to the boil, simmering until all the caramel has dissolved into the cream. Pass this through a sieve and set aside.

2

For the tart, first put the caster sugar into a pan and cook until golden brown. Carefully pour onto a sheet of baking parchment and leave to set hard. Once it is set, place in a processor and pulse it to a sugar-like powder.

3

Roll the puff pastry out until you have a nice, even thickness of 3-4mm, then

cut into 10cm diameter discs and pop in the freezer. Meanwhile, peel the apples and de-core them. Cut in half vertically, then cut into 2mm slices horizontally across the apple halves.

4

Remove the tart cases from the freezer and fan the apples around the cases, leaving a 3mm

gap between the apple and the edge of the pastry. Dust with the caramel powder and bake at 190°C for 20-30 minutes or until the underneath of the pastry is crisp.

5

Serve with the caramel sauce, Cornish clotted cream and a light dusting of icing sugar.



Richard Davies' caramelised tart is the apple of his eye

THE PRINCE OF BEL-AIR

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(42-page) list. Not that guests need to go native (there are 35,000 bottles in its cellars), but if you are minded to try Moraga in its *terroir*, there's never been a better time to visit the fabled Bel-Air: in December it's offering a rather more clement shopping break than New York can muster at this time of year. Its three-night Shopaholics Anonymous Package works out at £285 per person, based on two sharing, and includes transfers to the shopping centres of Brentwood, Century City and Westwood. BP 001 310 472 1211, www.hotelbelair.com

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