



Apple Kuchen Tart with Salted Caramel Sauce



DIFFICULTY: MEDIUM



PREPARATION TIME: 40 MINUTES



COOKING TIME: 65 MINUTES



SERVES: 8

Ingredients

Base

- 1 cup flour
- 1/2 teaspoon cinnamon
- 1/2 cup brown sugar
- 125g butter, melted
- 1/2 cup desiccated coconut

Filling

- 3 pink lady apples, cored and sliced into 5mm slices
- 300mls sour cream
- 3 eggs
- 1/4 cup castor sugar
- 1/2 teaspoon cinnamon

Sauce

- 2/3 cup sugar
- 1/4 cup water
- 1/2 cup cream
- 1/4 to 1/2 teaspoon salt flakes
- Pure cream or ice-cream, to serve

Method

Preheat the oven CircoTherm, 160°C.

Combine in a bowl the sifted dry ingredients with the sugar and coconut and the melted butter, mix well. Press the mixture into a well-greased and base lined 26cm flan tin with removable base. Bake for 15 minutes until just golden. Cool.

Place the apple slices in a circular pattern over the base. In a bowl whisk together the sour cream, eggs, sugar and cinnamon until smooth then pour over the apples. Place the tart onto a universal tray.

Reduce the temperature to 150°C and bake for 40-45 minutes until golden and custard is set. Allow to cool on a wire rack.

Meanwhile combine the sugar and water in a saucepan and stir over a medium heat, induction setting 6 until sugar has dissolved. Increase the heat to setting 7 and boil without stirring until golden. Remove from the heat then slowly and carefully pour in the cream and stir until smooth. Cool slightly then add the salt to taste. Allow to cool and thicken.

Slice the tart at room temperature and serve with cream or ice-cream and a drizzle of Salted Caramel Sauce.

Notes