



# RECIPE

TITLE: Plum and Marzipan Tarte Tatin

SERVINGS: \_\_\_\_\_

COOK TIME: \_\_\_\_\_

OVEN TEMPERATURES \_\_\_\_\_

## INGREDIENTS:

2 Tablespoons Butter

2 Tablespoons Sugar

6 Plums halved and pit removed

8 Tablesppons Marzipan

1 Sheet rolled Puff Pastry

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## DIRECTIONS

**Method:** Preheat oven to 350 degrees. In an oven safe pan melt the butter over medium heat. Stir in sugar and 1 Tablespoon of water. Stir constantly until golden brown. Remove from heat and place plums in pan cut side down. Place pieces of marzipan in the spaces around the plums. Cover the top of the plums with puff pastry and tuck around the pan. Bake for 30-35 mins until the puff pastry has risen and is crispy, golden brown. Remove from oven and let cool for 10 mins. Place large plate over pan and flip tarte out of pan onto the plate. (Some juices may escape so a rimmed plate is most ideal.) Cut and serve.

(Whipped cream or Ice cream are nice accompaniments)