

Pineapple Tarte Tatin

Serves: 4

Preparation Time: 25 minutes

Impress your guests with this French delight that is simple to make but will look like you spent hours in the kitchen!

Ingredients

50g butter

1/2 cup soft brown sugar

1 x 439g can PAMS pineapple slices in syrup, drained

1 x 200g block PAMS ready to roll flaky puff pastry, defrosted

Method

Preheat the oven to 190 degrees celsius.

In a 26cm heat-proof frying pan melt the butter over a medium heat. Once the butter has melted, stir through the sugar and cook until the sugar has dissolved, about 5 minutes.

Carefully arrange PAMS pineapple slices in the base of the frying pan. Cook for a further 5 minutes.

Roll out the block of PAMS ready to roll flaky puff pastry onto a lightly floured surface and using a sharp knife, cut out a circle big enough to fit inside the frying pan.

Remove the frying pan from the heat and carefully place the pastry on top of the pineapple slices, making sure the pastry edges are neatly tucked in. Prick the pastry over with a fork.

Bake in the pan in the preheated oven for 30-35 minutes until the pastry is golden and slightly puffed up. Once cooked allow the tart to stand in the frying pan for a maximum of 2 minutes, before the sugar syrup starts to set. Using a dry tea towel to cover the handle, place a plate on top of the pan and flip the tart directly onto the plate.

Serve warm with a scoop of vanilla ice cream.

Also delicious served with some whipped cream or custard.

Easy Pastry Tip

If rolling out a block of pastry seems a little daunting or time consuming, there is an easier solution – use PAMS flaky puff pastry sheets.