

PANCAKE TARTE TATIN

4 personnes

20 minutes

Easy

Ingredients

- 8 Pancakes (2 per person)
- 4 apples of your choice
- Caramel (10cl water, 30g brown sugar, 30g thick cream)

Preparation

- 1- Dice the apples then cook them with a drizzle of water for 5 minutes.
 - 2- During this time, prepare the caramel by adding the 10cl of water and the 30g of sugar. Then add the butter and let it cook.
 - 3- Mix the apples with the caramel.
 - 4- To finish, heat the pancakes for a few seconds in a pan and then arrange the caramel apples on the pancakes in a plate.
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