

Strawberry Tarte Tartin

Serves: 6-8

Ingredients:

8	oz	Puff pastry
2	Tbs.	Freshly squeeze lemon juice
1/2	C	Granulated sugar
3/4	C	Lt. Brown Sugar
2	Tbs.	Unsalted butter, broken into small pieces
3/4	#	Large Strawberries, cleaned and sliced in half
1/4	#	Rhubarb, optional: peeled and chopped
1	t	Vanilla paste (or 1 tsp vanilla extract or 2" piece of vanilla bean)

2	T.	Melted butter & granulated sugar for brushing

Equipment:

A 9-inch round nonstick pan

Procedure:

1. On a lightly floured work surface, roll the puff pastry into a 9 1/2-inch circle. Freeze until firm.
2. Preheat the oven to 450°F.
3. Place the lemon juice, sugar, and butter in the bottom of the nonstick pan. Add strawberries (cut side up), rhubarb, and vanilla paste in the pan.
4. Cover the strawberries with the frozen puff pastry. (The puff pastry will shrink a little as it cooks so it needs to be bigger than the pan.)
5. Brush top of puff pastry with melted butter and sprinkle with granulated sugar.
6. Bake until the puff pastry is golden brown in color and the sauce around the strawberries is caramelized, 20 to 30 minutes. (If the puff pastry turns brown before the sauce has caramelized, remove the pan from the oven and finish cooking the caramel on top of the stove over medium high heat.)
7. Carefully invert the Tarte Tartin onto a large serving platter. Serve warm. Dust with powdered sugar.

**Tarte Tartins are best served warm from the oven. The puff pastry can be made several days in advance. Store it wrapped plastic wrap in the freezer.*