

Gráinne O'Keefe's Tarte Tatin

Ingredients:

- 4 peaches quartered
- 2 tablespoons of butter
- 100g of sugar
- 150ml of cream
- Puff pastry

Method:

1. Melt sugar and allow to caramelise
2. Add the butter
3. Add the peaches and cook until soft
4. Place in a pan and cover with puff pastry
5. Cook at 190 degrees for 30 minutes
6. Add the cream to the remaining sauce and reduce
7. Pour over the tatin once it's served