

Banana Tart Tatin

Recipe By *Estee Kafra*



Cooking and Prep:  40
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Serves:  6

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Rosh
Hashanah, Sukkot

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

While this dessert has a gourmet appearance, it takes only a few minutes to make. It can be kept warm for a Friday night meal on top of something else on the hot plate or in a warming oven, always uncovered. Serve with the praline ice cream — it's the perfect combination.

Ingredients (5)

Main ingredients

- 4 tablespoons margarine (use soy-free, if needed) or butter
- 1/2 cup brown sugar
- 3 firm but ripe bananas
- 1 pound (1/2 kilogram) **Gefen Puff Pastry** or other flaky dough
- cinnamon or pumpkin pie spice, for sprinkling

Start Cooking

Make the Banana Tart Tatin

1. Preheat oven to 380 degrees Fahrenheit (190 degrees Celsius). Cut the margarine into small pieces and place at the bottom of a 9-inch round baking dish.
2. Add the sugar and mix. Place in oven for four to five minutes, until they are both melted. Remove from oven and stir.
3. Cut the bananas into slices 1/2–3/4 of an inch thick (try to make them uniform size for a nicer presentation). Place them circle-side down all over the “caramel,” covering the whole area. Sprinkle with cinnamon.
4. Shape the puff pastry into a circle (it doesn't have to be perfect, but try to get even thickness throughout). Place on top of bananas and press dough to sides of dish.
5. Bake uncovered for approximately 25 minutes, or until dough is baked through. Let cool for five minutes, then carefully take a plate, place it against the dough, and flip it over, leaving the bananas on top. Serve warm.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.