

INGREDIENTS

100g white sugar
50g unsalted butter
8 eating apples, sliced
½ tsp vanilla, cinnamon
1 tsp lemon juice

Puff pastry in sheets



PREPARATION

Slice apples and put in a bowl with vanilla, cinnamon and lemon juice. Set aside.

Pour sugar into a pan and do not stir. Once it is a dark caramel colour put in the butter and sliced apple mixture.

Cook for about 10 minutes on medium heat or until apples have started to soften.

Butter and sugar the ramekins and divide apple mixture into them.

Roll out the thawed puff pastry and cut out 1 ½ times bigger rounds than the ramekin.

Place on top of the apple mixture and put ramekins on a tray.

Bake at 375 for 20 to 30 minutes (until the puff pastry is golden brown).

Serve with vanilla ice cream or crème fraîche