

# Butternut squash and pineapple tarte tatin with vanilla ice cream

## Ingredients

### For the rough puff pastry

- 250g/9oz plain flour
- 250g/9oz very cold butter, cut into small cubes
- ½ tsp salt
- 125ml/4½fl oz ice-cold water

### For the tarte tatin

- 225g/8oz caster sugar
- 50g/2oz butter
- 300g/10oz butternut squash, cut into 1cm/½in dice
- 150g/5oz fresh pineapple, peeled and cut into 1cm/½in dice
- 500g/1lb 2oz vanilla ice cream, to serve

## Preparation method

1. For the rough puff pastry, pile the flour into a large mixing bowl and make a well in the centre.
2. Add the butter and salt to the well in the flour and rub together using the fingertips of one hand, gradually pushing the flour at the edges of the well into it using the other hand.
3. When the butter is in small pieces and most of the flour has been worked into it, gradually add the iced water and mix until the mixture comes together as a dough (take care not to overwork the dough).
4. Roll the dough into a ball, wrap it in cling film and chill in the fridge for 20 minutes.
5. Roll the chilled pastry out onto a lightly floured work surface to a 40cm x 20cm/16in x 8in rectangle.
6. Fold one-third of the rectangle over the centre third of the rectangle. Fold the other edge of the rectangle over the folded pastry. Give the pastry a quarter-turn.
7. Roll the pastry into a 40cm x 20cm/16in x 8in rectangle as before, and repeat the folding process.
8. Wrap the block in cling film and return to the fridge for 30 minutes.
9. Repeat the rolling, folding and turning process with the chilled pastry twice more. This makes a total of four times that the pastry has been turned. Wrap it in cling film and chill in the fridge for a further 30 minutes.
10. For the tarte tatin, roll the chilled pastry to 0.5cm/¼in thickness. Cut out four circles from the pastry, each slightly larger than the diameter of the blini pans.

**1-2 hours**

preparation time

**10 to 30 mins**

cooking time

**Serves 4**

**By James Martin**  
**From Saturday Kitchen**

*James Martin's individual tarte tatins are made with love and care - use any seasonal fruit to fill them.*

### Top recipe tip

Equipment and preparation: For this recipe, you will need four ovenproof blini pans.

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- 11. Divide the sugar equally among the four blini pans. Heat each over a low heat, without stirring, until the sugar has melted and caramelised.**
  12. Remove the pans from the heat and place a quarter of the butter into each pan. Stir with the sugar until the mixture has formed a caramel.
  13. Press some of the butternut squash and pineapple pieces into the caramel in each pan.
  14. Cover each pan with one of the puff pastry rounds, tucking the edges into the pan around the filling.
  15. Transfer the blini pans to the oven and bake for 15-20 minutes, or until the puff pastry is risen and golden-brown and the filling is bubbling. Remove from the oven and set aside to cool slightly.
  16. To serve, turn one tarte tatin out into the centre of each of four serving plates. Serve with a scoop of ice cream.