

Quince Tarte Tatin

1 cup (140g) flour

2 teaspoons sugar

1/4 teaspoon salt

6 tablespoons (85g) unsalted butter, chilled, cut into 1-inch cubes

3 tablespoons ice water

1 1/4 cup (310ml) strained quince poaching liquid

Quince quarters, poached and patted dry

- ➊ In a standing electric mixer or food processor, combine the flour, sugar, salt, and butter until the butter is in small, pea-sized pieces.
- ➋ Add the ice water and mix until the dough just begins to hold together. If it looks too dry, add a sprinkle more water.
- ➌ Knead the dough for a couple of seconds until it comes together, and shape it into a flat disk. Chill for 30 minutes.
- ➍ Pour the strained quince poaching liquid into a tarte Tatin pan or cast iron skillet and cook over moderate heat until thick and syrupy. Remove from heat.
- ➎ Arrange the poached quince quarters snugly in the pan, rounded side down.
- ➏ Roll the dough into a circle larger than the pan, drape it over the quince, tucking in the edges.
- ➐ Bake in a 375F (190C) oven for approximately 45 minutes, until the dough is deep golden brown.
- ➑ Let the tart rest on a cooling rack for a few minutes, then overturn a serving platter or baking sheet over the tart and flip it over.
- ➒ Serve warm or at room temperature.