INDIRECT · ADVANCED

Apple tarte Tatin in a dutch oven on the kamado, golden caramel

Caramelised apples in a cast-iron dutch oven, golden puff pastry and an amber caramel that runs as you flip it. Indirect at 190°C: the tarte Tatin that earns applause.



PREP	COOK	SERVINGS	TEMPERATURE
30 min	45 min	6	190 °C

Ingredients

- **6 ud** firm apples (Golden or Reineta, they hold up in the caramel)
- **90 g** salted butter, diced
- **1 ud** sheet of all-butter puff pastry (round or rectangular, about 250 g)
- **1 cdita** vanilla extract (or the seeds of half a pod)
- **1 tarrina** vanilla ice cream or whipped cream to serve
- **200 g** white sugar for the caramel
- **1 ud** orange (zest for the caramel + 1 tbsp juice)
- **2 cda** ground almond (between the fruit and the pastry)
- **1 pizca** ground cinnamon (optional)

Method

1 SET THE DEFLECTOR AND STABILISE 190°C

Light the kamado, set the deflector (plate-setter) and stabilise the chamber at 190°C indirect. It takes 20-25 minutes. Do not start the caramel until the thermometer holds at 190°C for 10 minutes: the pastry must go into an already stable oven, not one still climbing.

2 PREP THE APPLES

Peel the apples, quarter and core them; leave the wedges chunky, as they shrink when cooked. Toss them with the tablespoon of orange juice so they do not brown. Take the puff pastry from the fridge and cut a disc a couple of centimetres wider than the inner diameter of the pot; chill it again until assembly, cold pastry puffs better.

3 MAKE THE CARAMEL IN THE DUTCH OVEN

Set the pot over the coals with the lid open, add the sugar and butter and, over medium heat, let them melt with little stirring to a coppery amber caramel, 6-8 minutes. Stir in the orange zest and vanilla. The moment it has colour, off the direct heat: the hot iron keeps cooking it and amber to burnt is a matter of seconds.

4 ARRANGE THE APPLES AND ALMOND

Carefully (the caramel burns), set the apple wedges over the caramel, packed tight and fanned out, curved side down —that is the face you will see when you flip it. Fill the gaps with small pieces; they shrink as they bake. Scatter the ground almond and a pinch of cinnamon over the fruit: it will toast and give the base depth.

5 CAP WITH THE PUFF PASTRY

Lay the cold pastry disc over the fruit and tuck the edges down inside, between the apple and the pot wall, as if tucking the fruit in. Prick the pastry 4-5 times with a fork so steam escapes and it does not balloon. Work fast: warm pastry puffs less.

6 BAKE 40-45 MIN WITHOUT LIFTING THE LID

Place the uncovered pot on the grate over the deflector and close the kamado. Bake 40-45 minutes at 190°C without lifting the lid. It is ready when the pastry is golden, puffed and firm, and you can see caramel bubbling at the edges. If the pastry is pale at 40 minutes, push to 200°C for the last 5.

7 REST 10-15 MIN AND FLIP

Pull the pot with gloves and rest 10-15 minutes: no more (the caramel glues down), no less (the fruit slides and you scald yourself). Run a knife round the edge, set a flat plate upside down on top, grip pot and plate with gloves and flip with one firm, dry turn in a single move. Nudge back any wedge that shifts.

8 SERVE WARM

Serve the Tatin warm, not straight from the flip nor cold: at a gentle room warmth the caramel gleams and the pastry keeps its crunch. Serve each portion with a scoop of vanilla ice cream or a spoon of whipped cream, which melts into the warm caramel as a sauce that is the best part of the dish.

Editor's tips

- An independent chamber probe (Inkbird) at grate height is more reliable than the dome gauge, which reads the air under the lid, not next to the pot. Clip it in and tune the vents to that number: puff pastry punishes any drift off 190°C.
- Do not overcook the caramel. It is the number-one mistake: afraid it is too pale, you leave it a minute too long and it turns bitter. Stop it at coppery amber, pull it off the direct heat and let the iron's heat finish it. It always goes darker than you think.

- Smoke has no place here. A Tatin is caramel, butter and apple: the kamado's clean charcoal already lends a faint toasted backdrop. Do not add wood chunks; a caramel dessert with smoke tastes of confusion, not complexity.

Gear for this recipe

Big Green Egg Large
mikamado.es/en/kamados/big-green-egg-large

Kamado Joe Big Block XL lump charcoal 9.1 kg
Quality lump charcoal for clean, steady embers throughout the bake.

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado
mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Lodge Enameled Cast Iron Dutch Oven 2.84 L (Red)
Cast-iron casserole to caramelise the apples, then bake and turn out the tart.

mikamado.es/en/accesorios/lodge-cocotte-esmaltada-284l

Inkbird IBBQ-4T WiFi Thermometer with 4 Probes
mikamado.es/en/accesorios/inkbird-ibbq-4t-wifi

Full recipe at: mikamado.es/en/recetas/tarta-tatin-manzana-cocotte-kamado

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.