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TOP 10* CHICKEN RECIPES

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FIG

232 MEETING STREET
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Individual Carolina Peach Tarte Tatins with Lemon Ice Cream

8 SERVINGS *At FIG, ice cream isn't just for warm weather. In winter you'll find, say, molten chocolate cake paired with pistachio ice cream or maple ice cream atop spiced apple-raisin crumble. Summer in South Carolina means fresh local peaches, and chef Mike Lata puts them to good use in these single-serving tarte Tatins. They're pretty and delicious on their own, but with the addition of the Lemon Ice Cream, they're absolutely sublime.*

1 cup plus 2 tablespoons sugar plus
additional for sprinkling

$\frac{1}{4}$ cup water

6 tablespoons ($\frac{3}{4}$ stick) unsalted
butter

4 ripe peaches, peeled, halved,
pitted

1 17.3-ounce package frozen puff
pastry (2 sheets), thawed

1 egg yolk, beaten to blend with
1 teaspoon water (for glaze)

Lemon Ice Cream
(see recipe)

SPECIAL EQUIPMENT

9 $\frac{3}{4}$ -cup custard cups

Combine 1 cup plus 2 tablespoons sugar and $\frac{1}{4}$ cup water in heavy medium saucepan. Bring to simmer over medium heat, stirring until sugar dissolves. Increase heat and boil without stirring until syrup is deep amber, occasionally brushing down pan sides with wet pastry brush and swirling pan, about 10 minutes. Remove from heat. Add butter and allow to melt (mixture will bubble vigorously). Stir over low heat until any caramel bits dissolve.

Immediately divide caramel evenly among eight $\frac{3}{4}$ -cup custard cups; cool slightly. Place 1 peach half, cut side up, atop caramel in each custard cup. **DO AHEAD** Can be prepared 2 hours ahead. Let stand at room temperature.

Preheat oven to 400°F. Place 1 puff pastry sheet on lightly floured surface. Using extra $\frac{3}{4}$ -cup custard cup as template, place cup upside down on puff pastry sheet. Using small sharp knife, cut around cup, forming dough round. Cut 3 more dough rounds from same puff pastry sheet. Repeat with second puff pastry sheet, making 8 rounds total. Place 1 dough round atop peach in each custard cup, tucking edges of dough around peach in each cup. Brush dough with egg glaze; sprinkle lightly with sugar.

Bake tarte Tatins until pastry is puffed and deep golden, about 25 minutes. Using oven mitts to protect hands, invert 1 tarte Tatin onto each of 8 plates. Let stand until tarte Tatins cool slightly, 10 to 15 minutes. Place scoop of Lemon Ice Cream alongside each and serve.