

Peach Tart Tatin Recipe from Big 4 Restaurant



Big 4-restaurant-peach-tart-tatin-recipe

Led by Executive Chef Kevin Scott, the menu at the Big 4 at the Scarlet Huntington on California Street in San Francisco pays homage the location's storied past.

Established in October 1976, Big 4 Restaurant at The Scarlet Huntington was named after the reputed "Big Four" industrialists – Collis P. Huntington, Charles Crocker, Leland Stanford and Mark Hopkins – famed railroad tycoons of the nineteenth century who played a vital role in San Francisco's history and early development. The renovated restaurant pays tribute to the grandeur of earlier eras, retaining its elegance and impressive collection of original artifacts, historical photographs, and memorabilia reflective of California's unique history.

The menu at Big 4 is eclectic and rich, featuring classic comfort foods like chicken pot pie, grilled cheese and tomato soup for brunch, profiteroles, and roasted figs with honey for dessert. Don't be surprised to see men in suits drinking martinis during lunch at the Big 4, as their bar is well known by locals, and always draws a crowd.

Dessert is not to be missed, so be sure to save room for it. Below is one of Chef Scott's favorites – a fresh peach tart with creme fraiche.

Peach Tart Tatin Recipe

Chef Kevin Scott, Big 4 Restaurant

Makes 6 servings

1 ½ cups sugar

¼ cup water

1 oz. butter

6 peaches

Frozen puff pastry

Crème fraiche

Directions:

Put sugar and water in a small stainless steel pot. Turn heat to medium and bring to boil without disturbing. When bubbling liquid turns to caramel remove from heat, add butter and stir with whisk. Let cool slightly then pour a thin layer of the caramel into individual ramekins approximately 5"x2".

Quarter peaches and push them into the caramel in the ramekins.

Cut 6 rounds of puff pastry to fit the inside rim of the ramekins then place over the peaches. Place ramekins on a sheet pan and place in a 375 degree oven. Cook for 25 to 30 minutes until puff pastry is golden brown. Remove from oven and let cool 15 minutes.

Invert ramekins over individual bowls and garnish with a spoonful of crème fraiche.