



Apple and Berry Puff Pastry Tarts

For this Apple and Berry Puff Pastry Tart recipe I combine some of my favourite flavours. I use zesty apples such as Braeburn, Kanzi or Cox and a mixture of summer berries. The creme fraiche is whipped and combined with lemon zest and vanilla extract to make it a deliciously fresh yet comforting addition to this easy to prepare and heavenly delectable puff pastry tart.

For tarts (makes 4 tarts):

1 pack of Jus-rol Puff Pastry Sheets 2 x 320G
2 apples, peeled, cored and sliced very thinly
100g summer fruits
1 tbsp icing sugar

For balsamic white wine drizzle

6 tbsp white wine

3 tbsp balsamic vinegar

2 tbsp runny honey

For lemon vanilla creme fraiche

4 tbsp creme fraiche

Zest of 1 lemon

1 tsp vanilla extract

Method:

Preheat oven to 200°C/400°F/Gas 6. Cut the puff pastry into four equal sized rectangles and put them onto on a parchment-lined baking sheet, and prick in the middle with a fork so they won't puff up too much during baking.

Overlap the slices of apple on each piece of pastry, leaving a small border so the pastry can rise around the fruit. Scatter the berries over the top of the apple slices and sprinkle all of the tarts with a light dusting of sugar.

Bake until edges of pastry are puffed and golden brown for approximately 20-25 minutes.

While the tarts are baking, using a small pan, bring the wine, balsamic vinegar and honey to the boil, then simmer for approximately 10 minutes until the juice has reduced by at least half and has become syrupy. When you are happy with the consistency, remove from the heat and keep warm until the pastries are ready.

Remove tarts from the oven, drizzle with the syrup and add a good-sized dollop of creme fraiche to the side of the plate. And try not to eat too many of them at once!