

Simple Apple Tart and Ice Cream

Equipment: Oven trays Sharp knife (large and small) Chopping board Pastry brush Medium mixing bowl	Ingredients: Apples, cut into quarters, cores removed, then sliced thinly 4 Puff pastry sheets Jam or caster sugar Cinnamon (optional)
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What to do:

- Preheat oven to 200°
- Prepare apples as per the ingredient list above, and set slices aside in a medium mixing bowl.
- Lay out pastry sheets to thaw.
- Using a small sharp knife, score a line along each side of the pastry sheets, about 1 cm in from the edge. This will puff up and create a frame or border around the outside edges of the tart.
- Inside the scored border, arrange the apple pieces in columns down the pastry sheet, with each piece of apple slightly overlapping the piece beneath it. See if you can create a tessellated pattern with your apple pieces to make your tart look more decorative.
- Brush the tarts with 2-3 tbsp. melted jam, or top with a sprinkle of caster sugar and cinnamon.
- Place in the oven to bake for approximately 20 minutes until pastry is puffed and golden and apple pieces are cooked.
- Remove from oven and allow to cool.
- Cut each tart into 9 pieces and serve with a scoop of ice-cream.