

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)

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.