

# Apple Tart

Year 4 – Summer Term

## Ingredients

- 1 packet puff pastry, divided into 6
- ½ red apple
- Beaten egg white to glaze
- 10g caster sugar
- Apricot jam to glaze

## Equipment



## Method

1. Roll out your puff pastry on a floured surface to a 1cm thickness and line your container.
2. Cut your half an apple into half again. You will be supported in removing the core.
3. Using the 'bridge method' cut each of your pieces into three long slices, you should have 6 in total.
4. Carefully place them down the centre of your pastry overlapping slightly and leaving a border of pastry still showing
5. Brush pastry borders with egg white and sprinkle pastry and apples with sugar.
6. Bake at 180 degrees for 15 minutes
7. Once out of the oven, brush the tart with melted apricot jam to glaze.



## Hints and tips

You can change the apple for peaches or nectarines

