

# DELIGHTFULLY EASY APPLE TARTS

THE STEAM  
OVEN KITCHEN



## INGREDIENTS

1 &ndash; 2 apples &ndash; halved then sliced into thin slices  
( approx 3 mm thick)  
1 sheet of ready rolled puff pastry ( approx  
1/4 &ndash; 1/2 cup apricot jam.  
1/4 cup almond meal  
1/4 cup raw sugar ( optional)

## INSTRUCTIONS

Preheat oven to 200C Circulaire  
Cut pastry in half and then each half into 3 portions .  
Prick central area of pastry leaving 1 inch border around edge unpricked.  
Spread approx 1 large tspn of apricot jam over central area of each pastry portion then sprinkle with approx 2 tspn of almond meal.  
Arrange overlapping apple slices in row down centre of pastry over almond meal.  
Melt remaining jam with a bit of water in microwave or on stove top and brush over entire tart covering apple and pastry edges.  
Sprinkle with raw sugar ( optional)  
Bake in oven for approximately 15 minutes or until pastry is puffed and golden.  
Serve warm with cream or icecream.  
Apple may be replaced with any other firm fruit such as peaches, apricots, nectarine, plum.