

INDIVIDUAL APPLE AND ALMOND FRANGIPANE TARTS



INGREDIENTS

- 1/2 Bravo apple
- 1/4 tsp lemon juice
- 1/2 sheet puff pastry
- 1 tb caster sugar

Frangipane

- 30g butter, softened
- 1 tb caster sugar
- 1 egg, beaten (reserve a little for glazing)
- 1 tb almond meal
- 1/4 cup flour



METHOD

Preheat oven to 180°C

1. Line a baking tray with baking paper.
2. **For the frangipane:** cream softened butter and sugar with a wooden spoon.
3. Beat in the egg, (don't forget to reserve some egg!) then stir in the almond meal and flour until smooth. Set aside.
4. Remove apple core. Cut into very thin slices, about 2 mm and put in a bowl with the lemon juice and enough cold water to cover. Stir once, then drain the apple slices on a clean tea towel.
5. Cut pastry into two squares. Evenly spread half the frangipane on each pastry square.
6. Arrange the apple slices on of the frangipane, overlapping to create fan.
7. Brush the apple with egg and sprinkle with caster sugar.
8. Bake for 10 minutes until golden brown.