

MINI SEASONAL FRUIT TARTS WITH CUSTARD

INGREDIENTS

Packet of Puff Pastry

Seasonal Fruit

Custard

METHOD

Pre heat oven to 200c.

Line 2 large oven trays with baking paper.

Wash and dry the fruit, then finely dice and place in a mixing bowl.

Lightly flour a small area of the work bench.

Place a piece of puff pastry on the bench.

Using a knife, cut the pastry into small squares.

Place squares directly onto oven trays.

Sprinkle a small amount of filling on top, and then a small amount of custard.

Bake in oven until lightly browned, about 10 mins.