



Apple and almond tartlettes

Recipe by Zola Nene

Serves: 6

Cooking: 1hr 20min

Difficulty: Easy

Ingredients :

For the almond filling:

- ½ cup Selati Castor Snow
- ½ cup butter, softened
- 1 tsp vanilla
- 2 large eggs, beaten
- 1 ½ cups ground almonds
- ¼ cup cake flour

For the tarts:

- 400g puff pastry
- 1 egg, beaten
- 4 apples
- 4 Tbs Selati Demerara sugar

To serve:

- Toasted Flaked almonds
- Vanilla mascarpone

Methods :

- Make the almond filling by creaming the butter, sugar and vanilla.
- Beat in eggs, a little at a time.

- Fold in almonds and flour.
- Pour into the tart tin then bake for 45 minutes or until golden brown.
- Remove from the oven. Allow to cool in the pan for 15 minutes, then remove tart from the tin.
- Dust with icing sugar then serve with a scoop of sorbet.
- Preheat oven to 180c
- Divide the puff pastry into 6 equal rectangles.
- Brush the squares with egg wash
- Spread a generous amount of almond filling onto each rectangle, leaving a 1cm gap around the edge
- Slice the apples thinly then arranging 4/6 apple slices onto each pastry rectangle.
- Place the tarts onto a lined baking tray, then sprinkle with Demerara sugar.
- Bake for 25 minutes or until the pastry is golden brown.
- Remove from the oven, serve with a scoop of vanilla mascarpone (simply mix icing sugar and vanilla into some mascarpone), then finally sprinkle with toasted almonds.