



## **Festive Cherry Tarts**

*Recipe by Grace Stevens*

Serves: 4-6

Cooking: 45min

Difficulty: Easy

### **Ingredients :**

250g Selati castor snow

125ml water

125ml cream

125g butter

1 sheet of puff pastry

500g cherries, destoned

Melted butter for brushing tart dishes

### **Methods :**

Preheat oven to 220°C.

Brush butter over 6 individual flan tins

In a saucepan, combine sugar and water and bring to the boil. Do not stir.

When liquid turns to a caramel colour, remove from the heat.

Add the cream and butter and whisk well.

Prepare pastry cases by cutting circles of puff pastry and lining each tin.

Divide the cherries amongst the tins and pour the caramel over the fruit.

Bake for 15 minutes until edges of the pastry are lightly browned.  
Serve with a scoop of vanilla ice cream