

Pink Lady® Apple Tart with Caramelised Nut Ice Cream



A scrumptious dessert that will have your guests coming back for more!

*1/3 cup (80ml) brown sugar
3 x (100g each) packs mixed nuts
4 cups (1L) vanilla ice cream, softened
Castor sugar, for dusting
1 pack (250g) puff pastry, defrosted
4-5 medium-sized Pink Lady® apples
3 Tbsp (45ml) butter, melted
3 Tbsp (45ml) honey or maple syrup
2 tsp (10ml) ground cinnamon*

Preheat oven to 220°C.

Heat sugar in a non-stick pan with 1 Tbsp water until dissolved.

Quickly add nuts and pour onto a baking tray lined with baking paper.

Cool and roughly chop sugar mixture.

Fold through ice cream and place in freezer.

Dust a working surface with castor sugar and lay out pastry.

Cut four discs out of pastry using a circular cookie cutter and place in fridge.

Peel, core, halve and thinly slice apples.

Brush pastry with butter. Arrange apples on pastry discs, leaving a 2mm border.

Brush apples with butter, drizzle with honey or maple syrup and dust with cinnamon.

Bake for 8-10 minutes or until golden brown.

Serve with a scoop of nutty vanilla ice cream.

Serves 4

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more than an apple!™**