



Baked Pink Lady® apple tartlets

Serves 6



Created by:
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Ingredients:

- ♡ 1 roll puff pastry, defrosted
- ♡ 8 – 10 Pink Lady® apples, sliced

To Serve:

- ♡ Ice cream of choice
- ♡ Caramel sauce
- ♡ Flaked almonds

Method:

1. Preheat oven to 160°C.
2. Roll out the puff pastry to 5 cm thickness.
3. Cut out 6 circles of the puff pastry using a large cookie cutter.
4. Arrange the Pink Lady® apple slices on top of the puff pastry rounds and drizzle with melted butter.
5. Place tartlets on a greased baking tray and bake until puff pastry has cooked, and apple slices have sunken into the pastry.
6. Arrange another layer of fresh sliced apples over the cooked tarts.
7. Top with a scoop of ice cream, caramel sauce and flaked almonds and serve.

