



## Pink Lady® Apple and Berry Tartlets

Serves 4



### Ingredients:

- ♡ 225g plain flour
- ♡ 100g butter, diced
- ♡ 50g sugar
- ♡ pinch salt
- ♡ 5 Pink Lady Apples
- ♡ 1/3 cup brown sugar
- ♡ 2 tsp cinnamon
- ♡ 1/3 cup melted butter
- ♡ 1 cup mixed berries

### Method:

1. Sift the flour and sugar into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
2. Stir in the salt. Knead the dough briefly and gently on a floured surface. Wrap in cling film and chill while preparing the filling.
3. Peel apples and cut into small cubes and put in a medium mixing bowl.
4. Add sugar, cinnamon and butter to apples and mix till all is well combined. Once combined add berries and mix through.
5. Take 4 medium ramekins (or one big one) and spray with cook and spray or butter.
6. Divide dough between each ramekin and press onto ramekin and along insides.
7. Bake in a 180°C preheated oven for 15-20min or until crust is brown.
8. Take ramekins out and spoon apple mixture on top and place back in the oven for 25min.
9. Take out of oven and serve with a dollop of creme fraiche or ice cream.



Created by:  
Burpees and Biscuits