



JOYA® TARTLETS WITH SPICED ALMOND FILLING

Makes 18 small tartlets



...for the young at heart

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INGREDIENTS:

- 400 g (1 sheet) puff pastry, thawed

Almond Filling

- 250 ml (100 g) ground almonds
- 45 ml (3 tbsp) soft brown sugar
- 45 ml (3 tbsp) butter, melted
- 5 ml (1 tsp) all spice
- 5 ml (1 tsp) mixed spice
- 5 ml (1 tsp) ground cinnamon
- 1,2 ml (¼ tsp) ground cloves
- finely grated rind of 1 naartjie or lemon

Topping

- 2 JOYA® apples in the skin
- 30 ml (2 tbsp) apricot jam, melted
- 10 ml (2 tsp) milk for brushing pastry

METHOD:

1. Preheat oven to 200 °C. Have 1-2 tartlet pans (patty pan tins), with at least 18 holes in total, ready.
2. Unroll pastry, but don't roll it out any thinner. Using a cookie cutter, cut pastry in 18 circles of about 1 cm wider in diameter than the holes (about 6 cm) of the pan.
3. Line each hole with a piece of pastry and gently shape onto the base and press against the sides. Prick each piece of pastry a few times with a fork – it allows steam to escape and result in a better crust for the tartlets.
4. Filling: Mix all the ingredients together. Divide filling between the pastries, using about 7,5 ml (½ tbsp) for each.
5. Topping: Quarter each apple, with the skin on, and cut in thin slices. Place a few slices on the filling of each tartlet and brush with jam. Brush pastry edges with milk.
6. Bake for 20 minutes or until the pastries are light golden brown and crispy.
7. Serve hot or at room temperature. Store any left-over tartlets in an airtight container.

**FIRM
SWEET
CRUNCHY
APPLE**

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