

Apple Tart

Ingredients

- 1 apple
- 1 Tbsp. butter
- 3 Tbsp. sugar
- 1 frozen puff pastry sheet
- 1 egg yolk



Methods

1. Defrost pastry sheets at room temperature for 10 – 15 minutes.
2. Preheat oven to 200 degrees.
3. Cut the apple in thinly sliced wedges.
4. Cut pastry sheets in half. Prick both pastry sheets with a fork and apply melted butter.
5. Place puffed pastry rectangles onto baking pan.
6. Arrange apple slices on the pastry rectangles in a straight line, overlapping as you go, leaving 1/2 inch around the rim. Sprinkle 1 tbsp. sugar.
7. Beat the egg yolk in a small bowl and brush the rim. Place small cubes of butter on top.
8. Bake for 15 minutes, or until pastry is puffed and golden brown.