



WARM APPLE TART



What's in it?

- 6-8 Granny Smith Apples, peeled, cored, and quartered or sliced
- 2 Sheets of Fresh Puff Pastry (w recommend the Pampas brand)
- 1 Tbsp of Ground Hazelnuts
- 1 Tbsp of Sultanas
- 1 Lemon, grated zest
- 2 Tbsp of Apricot Jam, thinned with a little water
- 150ml of Milk
- 100ml of Cream
- 20g of Plain Flour, sifted
- 2 Eggs, whisked
- 30g of Bondi Chai Club Cinnamon
- 50g of Sugar
- Pinch of Salt
- 100ml of Whipped Cream
- Cinnamon Sugar

How does it go together?

1. Preheat the oven to 180°C.
2. Dissolve the Bondi Chai and sifted flour in the milk.
3. Add the eggs, sugar, salt and cream. Mix well.
4. Butter a tart mould(s).
5. Line the mould(s) with the puff pastry.
6. Mix the ground hazelnuts, sultanas and grated lemon zest together and sprinkle onto the pastry base(s).
7. Arrange the apple slices to top and cover with the custard or pour the custard in first and cover with apple slices.
8. Bake for 30-40 minutes until golden and crisp.*
9. Allow to cool and then remove from the mould(s) and allow to cool further to room temperature.
10. Brush apricot jam over the surface.
11. Cut the tart into even wedges, garnish with whipped cream and a dusting of cinnamon sugar.

* For best results, use an oven with a good 'below' heat source.