

Baked Pink Lady@ apple tartlets

Serves 6



Ingredients:

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

To Serve:

- Contract 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.







