



Pink Lady® Apple Tart with Caramelised Nut Ice Cream

Serves 4



Created by:
Fresh Living

Ingredients:

- ♡ 1/3 cup (80ml) brown sugar
- ♡ 3 x (100g each) packs mixed nuts
- ♡ 4 cups (1L) vanilla ice cream, softened
- ♡ Castor sugar, for dusting
- ♡ 1 pack (250g) puff pastry, defrosted
- ♡ 4-5 medium-sized Pink Lady® apples
- ♡ 3 Tbsp (45ml) butter, melted
- ♡ 3 Tbsp (45ml) honey or maple syrup
- ♡ 2 tsp (10ml) ground cinnamon

Method:

1. Preheat oven to 220°C.
2. Heat sugar in a non-stick pan with 1 Tbsp water until dissolved.
3. Quickly add nuts and pour onto a baking tray lined with baking paper.
4. Cool and roughly chop sugar mixture.
5. Fold through ice cream and place in freezer.
6. Dust a working surface with castor sugar and lay out pastry.
7. Cut four discs out of pastry using a circular cookie cutter and place in fridge.
8. Peel, core, halve and thinly slice apples.
9. Brush pastry with butter. Arrange apples on pastry discs, leaving a 2mm border.
10. Brush apples with butter, drizzle with honey or maple syrup and dust with cinnamon.
11. Bake for 8-10 minutes or until golden brown.
12. Serve with a scoop of nutty vanilla ice cream.