

Ruth Pretty Black Doris Plum Jam Tarts

(makes 10 tarts)

Ingredients

500g pastry (purchased sweet short or puff)

500g (1 + ½ cups) Ruth Pretty Black Doris Plum Jam**

1 egg yolk

30ml (2T) cream

30g (3T) castor sugar

Method

If you are using sweet short pastry set over to 190°C. If you are using puff pastry set oven to 220°C.

Roll out pastry to rectangular shape and 2mm thickness. Cut out ten 16cm rounds, using a small plate or a large cookie cutter as the template. Place pastry into disposable aluminium pie dishes (individual serve size) it should be hanging over the edges. Place a generous dessertspoon of jam onto each tart base.

Bring the edges of pastry in on top of pie leaving the centre uncovered. Using thumb and forefinger crimp the edges. Rest tarts in refrigerator for 30minutes.

Whisk together the egg yolk and cream. Brush crimping with egg mixture and sprinkle with castor sugar. Place tarts in oven.

Bake short sweet pastry tarts for around 20 minutes or till pastry is golden brown. Bake puff pastry tarts for 10 minutes then reduce over to 200°C and cook for a further 5 minutes or till tarts are golden brown.

Serve warm or cold with whipped cream or equal quantities whipped cream and Greek-style yoghurt folded together.

(available at Somerset Grocer)**

www.somersetgrocer.co.nz