

Jam Tarts

Serves: 36 tastings



From the garden: Nectarine/peach/apricot/plum

Equipment:

- Small saucepan x 1
- Wooden spoon x 2
- Chopping boards and knives
- Measuring cups and spoons
- Small bowl x 1
- Teaspoon x 2
- Fork x 2
- Baking tray x 2
- Baking paper

Ingredients:

4 stone fruits - nectarine, peach, apricot, plum or a combination (chopped)

½ cup sugar

1 teaspoon vanilla

¾ tablespoon corn flour

1 ½ tablespoons water

4 sheets puff pastry

Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Combine fruits, sugar and vanilla in a small saucepan, cook on low heat until sugar is melted and fruits have softened.
4. In a small bowl, mix corn flour and water into a runny paste and pour over the fruit, stirring while pouring, cook until jam is thickened. Set aside to cool.
5. Cut each pastry sheet into 9 squares then use a fork to prick 3 times in the middle of each square.
6. Put the pastry squares onto lined baking trays and put a teaspoon of jam on each pastry square.
7. Bake in the oven for 15mins or until risen and golden brown.
8. Serve in 5 serving plates.