

Plum and Ricotta Tarts

Season: Summer

Type: Dessert

Serves: 36 tastings

From the garden: Plum



Equipment:	Ingredients:
Small bowl x 2 Wooden spoon x 1 Spoon x 1 Fork x 3 Juicer x 1 Kitchen scale Chopping boards and knives Measuring cups Measuring spoons Baking tray x 3 Baking paper Serving plate x 5	300g ricotta cheese ½ cup sugar Juice of ½ lemon 4 plums (pitted & chopped) 1 tablespoon sugar 4 sheets puff pastry (thawed)

What to do:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put ricotta, sugar and lemon juice into a small bowl, mix evenly. Set aside.
4. Put plum and sugar into a small bowl, mix evenly. Set aside.
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.
7. Put one teaspoon of ricotta mixture on each pastry square then top with one teaspoon of plum mixture.
8. Bake in the oven for 12 minutes or until risen and golden brown.
9. Serve onto 5 serving plates.