



Almond Paste Fruit Tarts

20'

Hands on

15'

Cook Time

4

Portion(s)

1

Difficulty



Ingredients

- 4 peaches or your choice of fruit
- 1 sheet of puff pastry
- 100 g (1/2 cup) raw almonds, ground
- 30 g (2 tablespoons) butter, at room temperature
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract or 2 packets vanilla powder
- 4 tablespoons brown sugar

Διατροφικός πίνακας

Nutrition information per portion

777 Calories (kcal)	46.0 Total Fat (g)	19.0 Saturated Fat (g)	74.0 Total Carbs (g)
39%	66%	95%	28%
36.0 Sugars (g)	13.0 Protein (g)	7.7 Fibre (g)	0.44 Sodium (g)
40%	26%	31%	7%

Method

- Preheat oven to 200* C (390* F) Fan.
- Cut the peaches in half. Remove the pit and cut into nice thin slices.
- Spread out the puff pastry sheet and cut off the edges. Cut into 4 pieces. Use a sharp tipped knife to carve a border around each piece, being careful not to cut all the way to the bottom. The part filled with fruit will remain flat whereas the border will puff up and this will give a very nice appearance to the tarts!
- In a blender, add the ground almonds, butter, sugar and vanilla and beat until it becomes a paste.
- Spread mixture on to pastry pieces, omitting the border. Arrange the sliced fruit on top in a fan-like manner. Sprinkle with some brown sugar.
- Transfer to baking sheet lined with parchment paper.
- Bake for 15 minutes, until border puffs up and turns golden brown.
- Serve with ice cream, whipped cream or plain...

Tip

You can make these tarts with any type of fruit you like... pears, plums, quince...cherries... Just to be safe, grease your parchment paper with some butter...