



Little Bramley Tarts

 **Preparation time:** 15 minutes

 **Cooking time:** 15-20 minutes

 **Serves:** 6

Ingredients

1 (375g/13oz) pack ready rolled puff pastry
450g/1lb (approx 3) Bramley apples, peeled,
cored and thinly sliced
1 egg white, lightly whisked
2 tbsp caster sugar
4 tbsp fine cut marmalade

These gorgeous little tarts use only five ingredients. Assemble the afternoon of your party – or even the night before – and simply pop in the oven for 15-20 minutes when it's time for dessert. Serve with ice cream for an impressive treat.

1. Preheat the oven to 220°C/Fan 200°C/425°F/Gas Mark 7. Unroll the sheet of pastry and cut out six circles about 10cm/4in diameter, using a cup as a template.
2. Place the pastry on a baking sheet. Arrange the Bramley apple on top of the pastry circles, overlapping the slices to maximise visual appeal. Use a brush to cover the top of the apple and pastry with the egg white. Use a knife to flute the pastry edges then bake in the hot oven for 15-20 minutes or until the edges of the Bramley slices are tinged with brown and the pastry is golden.
3. Warm the marmalade in a small pan and brush all over the top of the tarts. Serve warm with cream or ice cream

Variation:

If you like marzipan, roll out a thin circle and place this on top of the pastry before topping with the Bramley slices. Cook as before and then glaze with apricot jam instead of marmalade.

Cook's Tip

Once sliced, Bramleys can be kept white by soaking in a mixture of lemon juice and water

