



APPLE & STRAWBERRY TART

Ingredients

2 cups Orgran Plain Flour

155g Butter

2 tbsps Caster Sugar

2 tbsps Cold Water

4 Cooking Apples

½ cup Strawberry Jam

1 Beaten Egg for glazing the top

Method

Preheat oven to 180oC, grease a pie dish (one with a removable base).

In a food processor, mix the flour, sugar and butter slowly, with the water, to make a dough. You can also make the dough by rubbing the butter into the flour by hand. Chill in the fridge for ½ an hour.

Roll out 2/3 of the pastry between sheets of baking papers and line the pie dish. Peel, core and slice the apples into the pastry case and spread with strawberry jam.

Roll out the remainder of the pastry and cut into strips. Place the strips into a lattice pattern over the top of the filling and brush with egg.

Bake in the oven for approximately 30 minutes until the top is golden brown.

Serve with whipped cream or ice cream.