

Apricot custard tarts

serves 6

There is nothing better than a delicious cold tart on a warm summers day. This apricot tart is a sweet delicious dessert you can make your friends. Only limited ingredients and super quick and easy to make.

What you will need

- 1 punnet of apricots
- 2 sheets of short crust pastry
- 1 egg
- 1/2 cup of apricot jam
- 1 and a 1/2 cups of Paul's double thick French vanilla custard
- 1 tbs of butter
- 1/2 cup of water



How to make it

- firstly allow your short crust pastry to defrost for at least 30 minutes or until soft
- get 6 small tart pans and butter them all inside (to avoid pastry from sticking)
- cut pastry in strips and create outside of the tart and use small pieces to make the base. using your fingers press down and mould together so there are no holes.
- brush with egg and cook in the oven for 15 minutes or until golden
- let pastry shells cool and brush with apricot jam then using a teaspoon spoon a layer of jam at the bottom of each tart
- spoon 1/4 cup of custard in each tart (top up if you need to) and leave 0.5cm from the top
- add a tablespoon of apricot jam and water to a bowl and heat in the microwave for 30 seconds. Add sliced apricots (1 apricot per tart) and coat in mixture and assemble apricot slices on top of the custard.
- put in the fridge for 30 minutes before serving