

Apricot and Ricotta Tarts

Season: Autumn

Type: Dessert

Serves: 27 tastings

From the garden: Apricot



Class focus: Dividing pastry into 9 squares, prick the pastry in the middle.

Equipment:	Ingredients:
Small mixing bowl x 2 Wooden spoon x 2 Spoon x 3 Fork x 3 Chopping boards and knives Measuring cups Baking tray x 3 Baking paper Serving plate x 5 Kitchen tong x 5	250g ricotta cheese 1/3 cup sugar Juice of 1/4 lemon 5 apricots (pitted & roughly chopped) 3 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 the first 3 ingredients in a small mixing bowl, mix evenly. Set aside.
4. Put apricots in another small mixing bowl. Set aside.
5. Cut each pastry sheet into 9 squares then use a fork to prick 2 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 chopped apricot.
8. Bake in the oven for 12 minutes or until risen and golden brown.
9. Serve onto 5 serving plates with a kitchen tong in each.