Desserts / France

Puff pastry tart with clementine segments and kiwi · France

A crisp homemade tart with two fruits and a sweet France-inspired seasoning.

Time 45 min **Servings** 4

What you'll need.

- ☐ 250 g ready-rolled puff pastry
- ☐ 350 g peeled clementine segments
- ☐ 250 g peeled kiwi
- ☐ 40 g sugar
- ☐ 20 g cornflour
- ☐ 1 egg
- ☐ 4 ml vanilla extract

Let's make it.

01 Heat the oven to 190°C. Place the pastry on baking paper and fold over a narrow border.

02 Thinly slice the fruit. If using rhubarb, briefly cook it until tender first, then drain thoroughly.

03 Mix the fruit, sugar, cornflour and listed sweet seasoning. Spread over the pastry, leaving the border clear.

04 Beat the egg and brush the border only. Bake for thirty to thirty-five minutes until the base is cooked through.

05 Cool for ten minutes before slicing. The fruit should be tender and the filling set rather than runny.

AI-developed, not kitchen-tested.

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