Desserts / Japan

# Puff pastry tart with redcurrants and lychees · Japan

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

**Time** 45 min **Servings** 4

## What you'll need.

- ☐ 250 g ready-rolled puff pastry
- ☐ 250 g peeled, stoned lychees
- ☐ 20 g cornflour
- ☐ 3 g matcha powder
- ☐ 350 g redcurrants
- ☐ 40 g sugar
- ☐ 1 egg

## 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.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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