

## Chinon Apple Tarts with Cranberry Sauce



**Makes 2**

**Prep 20mins**

**Cook 35 mins**

**Easy**

### Ingredients

#### For the tart

320g pack ready rolled puff pastry  
4 tbsp light brown sugar  
2-3 eating apples

#### For the cranberry glaze

100g fresh or frozen cranberries  
40g sugar  
40ml orange juice, fresh or from an orange

#### For the cardamom crème fraiche

1 tbsp icing sugar + 3 cardamom pods, pods discarded & seeds ground

#### To make the cranberry glaze

1. Tip the sugar and orange juice into a pan then bring to the boil. Stir in the cranberries, then simmer until tender and broken up – this will take about 5 mins if using frozen cranberries or 8-10 mins if using fresh. The sauce will thicken as it cools. Blitz in a blender.

#### For the tart

1. Take the pastry out of the fridge and leave at room temperature for 10 mins, then unroll. Heat the grill to high and heat the oven to 180C/Fan 160C/Gas 4. Cut out 2x 13cm circles of pastry, using a plate as guide, and place on a non-stick baking sheet.
2. Sprinkle each circle with 1 tbsp of sugar and grill for 5 mins to caramelize, watching carefully so that the sugar doesn't burn. Remove from the grill. (This can be done a few hours ahead, and left, covered, out of the fridge)
3. Peel, quarter and core the apples, cut into 2 mm-thin slices and arrange on top of the pastry. Sprinkle over the remaining sugar and pop in the oven for 20-25mins until the pastry is cooked through and golden, and the apples are softened. Remove and allow to cool slightly.
4. Warm the cranberry glaze in a small pan over a low heat with 1 tsp of water to make it a little runnier, and then brush over the top of the tarts.
5. Tip the crème fraiche into a bowl, sift over the icing sugar and cardamom, and mix together. Carefully lift the warm tarts onto serving plates and serve with the cardamom crème fraiche.