

# Nectarines and Cream Cheese Pastries



**Makes 6**

**Prep 5 mins**  
**Chill 30 mins**

**Cooking 35 mins**

**Easy**

## Ingredients

325g readymade puff pastry  
4 ripe nectarines  
6 tbsp fruit jelly such as quince or apple  
icing sugar to serve

### For the filling:

200g full-fat cream cheese  
50g ground almonds  
1 tsp vanilla extract  
1 tbsp caster sugar

1. Roll the pastry into a rectangle, about 35cm x 22cm. Cut into 6 equal rectangles, place them, with space between, on a baking sheet. Using the tip of a sharp knife, score a smaller rectangle 1cm in from the edges of each piece. Place the pastries on a baking sheet and chill for 30 minutes.
2. Put the cream cheese in a mixing bowl, add the almonds, vanilla extract and sugar and mix briefly. Set the oven at 220C/Fan 210C/Gas mark 8 and put a baking sheet on the middle rack. (Placing the sheet of pastries on top of this will help them to crisp.)
3. Bake the chilled pastries for 20 minutes until pale gold. Meanwhile, halve, stone and thinly slice the nectarines.
4. Remove the partly baked pastries from the oven. Using the back of a teaspoon press down the scored area in the centre of each tart to leave a hollow. Fill with the cream cheese mixture, then place some of the nectarines on top, divided equally.
5. Return the tarts to the oven for a further 15 minutes until golden. Melt the fruit jelly in a pan. Remove the tarts from the oven and brush with the melted jelly. Leave to cool and serve the same day.