

Quick Apricot Tarts



Makes 4 tarts Prep 20 mins Cooking 15 mins + 10 Mins rest Easy

Ingredients

10 fresh apricots, or 20 tinned or poached in syrup
3 tbsp caster sugar
320g puff pastry
4 heaped tbsp apricot jam

1. If using fresh apricots, halve and stone them, & put them in a small saucepan, add the sugar & enough water to just cover the fruit and bring to the boil. Lower the heat and simmer for about 10 mins till the fruit is soft and tender. The apricots must be so soft you could crush them between your fingers. Drain them.
2. If you are using tinned apricots, drain them in a sieve over a bowl.
3. Set the oven at 200C/gas mark 7. Place a baking sheet in the oven to get hot.
4. Roll out the pastry to a rectangle 30cm x 23cm. (pretty much the size of a roll of ready-made puff pastry.) Using a 12cm-diameter template (a saucer or small plate or large cutter), cut 4 rounds of pastry. Place each on a lightly floured baking sheet (lined with baking parchment if you wish). Score a wide rim around the outside of each one about 1cm in from the edge – I use a 10cm cutter for this – taking care not to cut right through the pastry.
5. Place the apricots on the pastry, 3 or 4 halves to a tart, steering clear of the rim. Slide sheet on top of the hot baking sheet in the oven & bake for 10-12 mins, till the pastry is puffed & golden.
6. Warm the apricot jam in a small saucepan. Remove the tarts from the oven and brush the jam over them, covering both fruit and pastry. Return to the oven for 3-4 minutes till the edges have browned and the glaze is just starting to caramelize. Let the tarts settle for 10 minutes before eating.
7. **Note:** Commercial puff pastry is pretty good, especially if it is made with butter. Apricots survive the canning process better than most fruits – they can often be better than the fresh fruits you so carefully poach in sugar syrup.