

APPLE PIE TARTS



by Shella Grover

Preparation – 15 minutes

Assembling – 30 minutes

Baking – 15 minutes

Makes about 12 tarts

Ingredients

Filling

- 4 apples - of your choice. (I used the tart ones). Peel and chop them in sizes of 1/2 inch chunks
- 2 tbspn - granola or muesli (of your choice)
- 2 tbspn - crunchy peanut butter
- 1 tbspn - toasted and roughly chopped almonds
- 1 tbspn - toasted and roughly chopped walnuts
- 4 segments - candied orange segments or use 1 tspn orange rind or marmalade
- 1 tbspn - butter
- 4 tbspn - dark brown sugar
- 1 tspn - cinnamon
- A big pinch of nutmeg

Tart shells

Use thawed puff pastry sheets

Method

- In a pan add the butter and allow to melt.
- Add the apples and orange segments. If you are using rind or jam, add it with the brown sugar.
- Once they start cooking in about 5-7 minutes add in the cinnamon and nutmeg. After a minute, add brown sugar and muesli.
- Add the nuts, raisins and peanut butter.
- Just cook till everything comes together. Remember the mixture is not supposed to be cooked thoroughly.
- Wait for the filling to cool down.
- Take small muffin cups or sheets and grease well.
- Roll out the puff sheets thinly and line the muffin cups, cutting off the edge.
- Place a table spoon of filling and using another thin layer nicely press the top while pressing lightly on the edges.



- Use up all the filling.
- Brush the top with egg whites. Make sure that the bottom layer of the cup is well lined with the sheet to prevent tarts sticking to the bottom of the pan.
- Bake in a preheated oven 180 deg for about 15 minutes. Check repeatedly to avoid burning

The salted puffs are an awesome combination with the sweet and nutty filling. Adjust the sugar according to the saltiness of your peanut butter. If the peanut butter tastes salty, add in more sugar. There has to be a balance of sweet and salty flavours.

Happy Thanksgiving!



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