



# \*Recipe\*

## Apple & Pear Puff Pastry Tarts

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### Ingredients:

☐ 1 pkg Puff pastry

☐ 1-2 Pear(s)

☐ 1-2 gala or honey  
crisp Apple

☐ 2 tbsp melted  
vegan butter

☐ 1/2 tsp Cinnamon

☐ 1 tbsp Organic  
Cane Sugar

### Notes:

Preheat oven to 400°F. Start by cutting the fruit in half, starting from the top. Core out the centre, then lay the two half's flat and thinly slice the fruit. Set aside.

Next lay out approx. 8 x 11 inch sheet of puff pastry from the package. Cut into four even rectangles and transfer onto a baking pan laid with parchment paper.

Evenly brush the melted butter around the edges of each piece of your pastry. Follow by placing your fruit in the centre of each rectangle then gently spread them out to fill your pastry.

Crimp the edges of the pastry inward. Now you can brush the rest of the butter on top of the fruit.

Finish by evenly dusting your sugar and cinnamon over the whole pastry. (At this point you could also add any nuts, raisins or any other toppings you love.)

Place in a preheated oven for approx. 25 minutes or until the edges are golden brown. Once they are done, let them cool for a minute. serve and enjoy!

Sincerely,  
Matisse Quaglia