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## Quick Nectarine And Almond Tarts



## Ingredients

200g ready rolled puff pastry  
2 large nectarines  
2 tablespoons of light brown sugar  
A quarter teaspoon of cinnamon  
Half a teaspoon of lemon juice  
20g sliced almonds  
1 egg  
Icing sugar

Servings

6

Person

Preparation Time

15

min

Cooking Time

18

min

## Preparation

- 1 Preheat the oven to 200 degrees, 180 degrees fan oven.
- 2 Unfold and lay out the pastry then cut into equal 6 squares or rectangles.
- 3 Halve the nectarines and remove the stones. Cut each half into 6 slices.
- 4 Place the slices in a bowl and sprinkle with the brown sugar, cinnamon and lemon juice. Add the almonds and gently mix together without bruising the fruit.
- 5 Arrange 4 nectarine slices, overlapping slightly, in the centre of each pastry square. Beat the egg and lightly brush it onto the pastry around the fruit.
- 6 Bake the pastries in the preheated oven for about 18 minutes, or until the pastry is golden brown and puffed up around the nectarine. Allow to cool.
- 7 Mix about 4 tablespoons of icing sugar with cold water, a little at a time, enough to make a glaze that can be drizzled but is not too runny. Drizzle over the pastries and

allow to set before serving.

### **Cooks Note**

These little pastries are really quick and easy to make, using only a few simple ingredients. Ideal for a weekend brunch or just a sweet treat.

These little fruit pastries need to be eaten freshly baked.

You can, of course, use peaches instead, or why not try experimenting with other fruits?

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