Puff Pastry tartlet ingredients

1 packet of ready made puff pastry Filling of your own design



<u>Method</u>

Preheat the oven to gas mark 7/220°c

- 1. Prepare your filling.
- 2. Open the packet of puff pastry and roll out on a floured surface.
- 3. Cut the pastry into four evenly sized rectangles.
- 4. Score a rectangle about 1cm from the edge of the pastry.
- 5. Place the pastry rectangles onto a baking tray.
- 6. Add the filling to the centre of your pastry tart.
- 7. Bake in the oven for 15-20 minutes until golden.