

## Vegan Puff Pastry tartlet ingredients

1 packet of ready made vegan puff pastry (Jus Rol)  
Filling of your own design

### **Pizza**

75g Vegan mozzarella cheese  
4 tblsp tomato puree  
2 mushrooms  
½ tsp oregano

### **Peach Melba**

1 tin Peaches  
50g raspberries

### **Apple and blackberry**

1 large eating apple  
50g blackberries  
50g vegan sugar

### **Apple flan**

1 large eating apple  
1 tblsp Jam



## Method

1. Preheat the oven to gas mark 7/220°C
2. Prepare your filling.
3. Open the packet of puff pastry and roll out on a floured surface.
4. Cut the pastry into four evenly sized rectangles.
5. Score a rectangle about 1cm from the edge of the pastry.
6. Place the pastry rectangles onto a baking tray.
7. Add the filling to the centre of your pastry tart.
8. Bake in the oven for 15-20 minutes until golden.