



Mixed Fruit and Hazelnut Mini Tart

Overview

Difficulty: Easy

Servings: 12

Preparation Time: 40 mins

Cooking Time: 40 mins

Ingredients

Pastry

1 Egg Yolk

70g Icing Sugar, some excess for dusting

150g Butter

270g Plain Flour

2 Tablespoons Water

Filling

1 Medium-sized Orange

70g Hazelnuts

130g Brown Sugar

150g Apples

200g Mixed Dried Fruits

2 Tablespoons Butter

To Taste Cinnamon Powder

To Taste Ginger Powder

To Taste Nutmeg Powder

1. Methods for Pastry

Step 1

Cut butter into 2cm cubes. Attach the Stirring Whisk to your Kitchen Machine. Into the Stainless Steel Bowl, add plain flour, icing sugar and butter.



Step 2

Mix on Speed 2 for 2 minutes, add egg yolk and water, turn up to Speed 5 for 2 minutes until crumbly texture forms, then turn down to Speed 1 for 1 minute.



Step 3

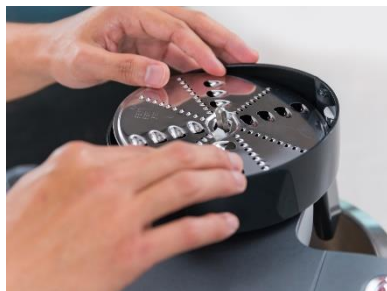
Remove dough and knead until smooth. Wrap in cling film, and chill for about 30 to 45 minutes.



2. Methods for Filling

Step 4

Slice apples into smaller pieces. Grate apple slices and juice orange with your Kitchen Machine.





Step 5

Roughly chop hazelnuts, then mixed dried fruits with your Hand Blender.



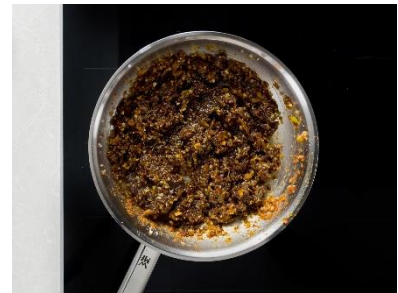
Step 6

In a lightly heated medium-sized pan, melt butter. Add chopped hazelnuts and chopped dried fruits. Stir to mix.



Step 7

Add grated apples and orange juice, and mix well. Add brown sugar, ginger, nutmeg and cinnamon powders. Cook for 20 minutes to reduce.



Step 8

Grate orange zest, stir until well mixed, and set aside to cool. Pre-heat oven to 200°C using 4D Hot Air Mode.



Step 9

Portion dough into 12 balls. Roll to about 5mm thick. Dust with excess flour when needed. Line in 3cm diameter muffin tin, and trim excess.



Step 10

Collect and reroll excess dough to about 5mm thick. Cut out stars with mould no bigger than 3cm diameter.



Step 11

Place cooked filling into lined muffin tins. Place stars on top. Bake for about 10 to 15 minutes until browned.



Step 12

Remove and leave aside to cool. Dust with icing sugar. Serve and enjoy.

