



# Honeyed Plum Puff Pastry Tart with Chocolate Drizzle and Creme Fraiche

**Dessert** 25-30 Minutes • 1 of your 5 a day • Veggie

17A

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Puff Pastry Sheet



Plum



Honey



Chocolate Chips



Creme Fraiche



## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Bowl, baking paper, baking tray, saucepan and heatproof bowl.

## Ingredients

Ingredients	Quantity
Puff Pastry Sheet** <b>13</b> )	½ pack
Plum**	4
Honey	60g
Chocolate Chips <b>11</b> )	100g
Creme Fraiche** <b>7</b> )	150g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>367g</b>	<b>100g</b>
Energy (kJ/kcal)	3963 /947	1080 /258
Fat (g)	56.2	15.3
Sat. Fat (g)	33.2	9.0
Carbohydrate (g)	102.2	27.8
Sugars (g)	70.6	19.2
Protein (g)	9.8	2.7
Salt (g)	0.61	0.16

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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1



2



3



## Macerate the Plums

**a)** Preheat your oven to 220°C/200°C fan/gas mark 7. Remove **half** the **puff pastry** from your fridge and allow to come up to room temperature. **TIP:** *Keep the other half of the pastry for another recipe.*

**b)** Halve the **plums**, remove the stone and slice the flesh into 1cm thick wedges. Pop the **plum wedges** into a medium bowl with the **honey**. **TIP:** *If your honey has hardened, pop it in a bowl of hot water for 1 min.*

**c)** Mix together and leave to macerate for 5-10 mins. **TIP:** *This will help to soften the plums slightly.*

**d)** Keeping it on its baking paper, unroll the **puff pastry**, then transfer the **pastry** and baking paper to a baking tray.

## Into the Oven

**a)** Using a knife, score a 1-2cm border all around - be careful not to cut all the way through.

**b)** Once the **plums** have soaked in the **honey**, arrange the wedges side by side on the **pastry sheet** in a single layer, keeping them within the border. Keep the **sugary syrup** in the bowl for the next step.

**c)** Once the oven is hot, bake the **tart** on the top shelf until the **pastry** is golden and the **plums** have softened, 15-20 mins.

**d)** When the **tart** has 10 mins remaining, fill a small saucepan with about 3cm **water** and bring to a gentle boil on medium-high heat.

## Finish and Serve

**a)** Put the **chocolate chips** into a large heatproof bowl. Set the bowl above the saucepan of **water** (if the bowl touches the **water**, pour a little **water** out - you don't want it touching).

**b)** Heat, stirring occasionally, until the **chocolate** has melted, then set the bowl aside.

**c)** Once the **tart** is baked, spoon the **sugary syrup** evenly over the **plums**.

**d)** Slice the **tart** and add to your sharing plates. Serve with the **melted chocolate** drizzled over the top and a spoonful of **creme fraiche** alongside.

Enjoy!