



Red Berry Puff Pastry Tarts with White Chocolate

Dessert 35-45 Minutes • Veggie

30A

Find all your unchilled Market items in bag A.



Puff Pastry Sheet



Red Berry Compote



White Chocolate Chips

Before you start

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

Cooking tools

Baking paper, baking tray, bowl and kitchen scissors.

Ingredients

Ingredients	Quantity
Puff Pastry Sheet** 13)	1 pack
Red Berry Compote	140g
White Chocolate Chips 7) 11)	90g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1469/351
Fat (g)	20.1
Sat. Fat (g)	11.2
Carbohydrate (g)	37.5
Sugars (g)	17.5
Protein (g)	4.6
Salt (g)	0.44

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, mollusc, 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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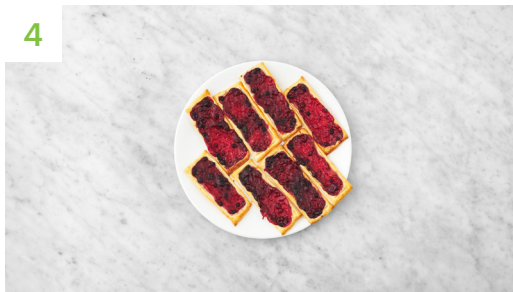
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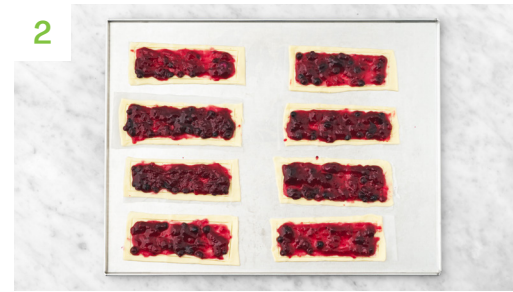
Make the Pastry Rectangles

- Preheat your oven to 220°C/200°C/gas mark 7.
- Remove the **puff pastry** from your fridge and allow to come up to room temperature.
- Unroll the **pastry** (keeping it on its baking paper). Cut it into 8 equal-sized rectangles.
- Transfer the **rectangles** and their baking paper to a baking tray. Arrange so that there is a 2cm gap between each rectangle. **TIP:** Use two baking trays if necessary.



The Big Chill

- Once baked, allow your **tarts** to cool, 10-15 mins.



Red Berry Compote Time

- Reserve ½ **tsp** of **red berry compote** in a small bowl and set aside.
- Spread the remaining **red berry compote** evenly over the **8 pastry rectangles**, leaving a small border around the edge of each **rectangle**.



Melt the Chocolate

- While the **tarts** cool, fill a measuring jug with **hot water** from your tap.
- Place the unopened **packet of white chocolate chips** into the **hot water** and set aside for 5 mins. Then, flip the **packet** upside down and leave for a further 5 mins.
- Carefully lift the **packet** out of the **water** and massage to ensure all the **chocolate chips** have melted. If there are still unmelted **chips**, return to **hot water** until completely melted.



Ready, Steady, Bake

- Once the oven is hot, bake your **pastry tarts** on the middle shelf until puffed and golden, 12-15 mins. **TIP:** Rotate the baking tray halfway through baking to give your tarts an even, golden colour.



Decorate and Finish

- Once melted, use kitchen scissors to snip off a small corner of the **white chocolate chip packet** to create a small hole.
- Drizzle the **melted chocolate** over the **tarts** using quick sideways motions to create lines to finish. You can get creative with how it looks!

Enjoy!