

Sweet Roll It Pastry Recipes

Roll It



Hand Made

All Butter Pastry

Blind bake a 23cm pastry case case
(see tips on blind baking)
Allow to cool once cooked

For the filling melt the butter in a large pan
and then add the apples and the water

Cover and cook gently until for 10 to 15 minutes
or until the apples have become soft and mushy.
Allow to cool

Spoon the apple puree in to the cooked tart shell
Arrange the sliced eating apples in neat overlapping
circles over the apple puree, brush with lemon
juice and sprinkle with caster sugar

Bake in the oven at 180C for about 25 minutes
until the pastry and the edges of the apples are
lightly browned

Allow to cool a little

Heat the apricot jam in a small
saucepan and brush it over the
pastry and apples to glaze

Mainéad Finneagáin

French Apple Tart

1 375g pack of Roll It Sweet Shortcrust Pastry

900g Cooking Apples,
(cored, peeled & chopped)

2tbsp Water

50g Caster Sugar

1/2 Lemon
(grated zest)

Topping

225g Eating Apples
(cored, peeled, quartered
& thinly sliced)

1-2tbsp Lemon Juice

1tsp Caster Sugar

Glaze

4tbsp Apricot Jam

