

Fast fruit tarts

Don't you love the look of these petite French fruit tarts, but who has the time to make the pastry, blind bake and make the custard? Now your fruit tart dilemmas are solved with a few easy shortcuts. You're welcome.

Ingredients

- 12 frozen sweet tart cases (e.g. Pampas)
- 50g good quality dark chocolate, melted (optional)
- 500g prepared thick Vanilla custard
- strawberry and peach slices to decorate
- 2 tablespoons apricot jam

Mushroom vol au vents

These easy to make party nibbles can be prepared in advance and they're great for a 70's retro party...

🕒 Prep: 10 minutes

🕒 Cook: 35 minutes

📌 Easy

Vol au vents make great party food. The pastry cases can be prepared in advance and then simply filled and reheated ready to serve.

Ingredients (serves 6)

- 12 vol au vent cases
- 40g butter
- 175g mushrooms, sliced
- 25g plain flour
- 300ml milk
- pepper (to taste)

Tarte Tatin

This classic French dessert uses ready made puff pastry topped with caramelised apples. Serve with vanilla ice cream or a dollop of crème fraîche for a delicious way to end a special meal.

Ingredients

- 1 sheet ready-rolled puff pastry
- 4 Granny Smith apples
- 125g caster sugar
- 100ml water
- 25g butter, unsalted and chopped

