stone fruit tart

Ingredients:
Stone fruit curd
6 sheets of puff pastry
250g raspberries, blueberries, blackberries
whatever you have on hand to equal 250 grams

Method:
1. Preheat oven to 180 degrees Celsius.
2. Place 6 sheets of puff pastry onto a baking paper lined baking tray.
3. Prick the pastry all over with a fork then place into your oven. Check in 5 minutes you may need to press down with a clean tea towel if pastry has puffed up too much. Bake until lightly browned and crisp.
4. Remove from the oven place onto your chopping board, cover with the curd and place berries on the top. Cut each sheet into 8 pieces

*hint let pastry cool down a little before putting curd on, otherwise it will just melt.