

Apricot and ricotta tartlets with coconut pastry

Ingredients

Dough:

3 cups plain flour
¾ cup desiccated coconut
3 tablespoons caster sugar
375gm cold butter, cubed
6-7 Tablespoons cold water

Tart filling:

15 Apricots, halved, stones removed
250g ricotta cheese
6 teaspoons brown sugar
5 Tablespoons apricot jam, 3 teaspoons water mixed together

Method:

Brush patty pans with oil

Heat oven to 200oC

Put flour, coconut, sugar and butter in a food processor and process until the mixture resembles bread crumbs

Using the pulse button, add just enough water so that the mixture forms a ball of dough, 1 tablespoon at a time. Best to add in small amounts, checking the dough does not get wet or sticky.

Place in cling wrap and refrigerate for 10-15 mins

Clean down the work station

Take out of the fridge and roll out so 5mm thick (not too thin or the tarts will be too delicate to handle)

Cut into circles and line the patty pans (a water glass is a good size). Add half an apricot to each tartlet.

Combine the ricotta cheese and brown sugar then spoon some mixture onto the apricot halves using a teaspoon.

Bake for about 20 minutes until golden in colour, you may need to turn the hot trays around halfway through cooking for an even bake.

Bring out the cooked tartlets and brush with a little of the apricot glaze.

Serve.