

## Five-spice nashi tart with ginger & honey cream

★★★★★ 1 rating

Prep  
10m

Cook  
20m

Serves  
8



### Ingredients (10)

2 sheets (25 x 25cm) ready-rolled frozen puff pastry, just thawed

2 tbsp orange marmalade

2 nashi, thinly sliced

20g butter, melted

Pinch of Chinese five-spice

Icing sugar, to dust

### Ginger & honey cream

185ml (3/4 cup) double cream

100g cream cheese, at room temperature

1 tbsp honey

1 tbsp pickled ginger, in brine, finely chopped

### Method

#### Step 1

Preheat oven to 200C. Place each pastry sheet on a baking tray. Fold edges of pastry inwards to create a 1cm-wide border. Brush pastry with marmalade.

#### Step 2

Keeping within the borders, arrange the nashi slices evenly over bases of pastry sheets. Brush lightly with melted butter and sprinkle evenly with five spice. Bake in preheated oven for 20 minutes, swapping trays halfway through cooking, or until golden and puffed. Remove from oven.

#### Step 3

Meanwhile, to make the ginger & honey cream, place the cream, cream cheese, honey and ginger in a serving bowl and stir until well combined.

#### Step 4

Dust the nashi tarts with icing sugar. Arrange on a large serving platter and serve immediately with the ginger & honey cream.

## Nutritional information

NUTRITION PER SERVING

%Daily Value#

Energy	1146 kJ (274cal)	13%	Zinc	0mg	0%
Protein	1.8g	4%	Phosphorus	24.2mg	2%
Total Fat	21.0g	30%	Vitamin A	245.7µg	33%
Saturated	10.9g	45%	Vitamin C	1.6mg	4%
Cholesterol	0.0g	-	Thiamin B1	0mg	0%
Carbohydrate Total	19.0g	6%	Riboflavin B2	0mg	0%
Sugars	12.4g	14%	Niacin B3	0mg	0%
Dietary Fiber	1.5g	5%	Vitamin B6	0mg	0%
Sodium	97.8mg	4%	Folic Acid B9	13.5	7%
Calcium	19.4mg	2%	Vitamin B12	0µg	0%
Magnesium	5.8mg	2%	Vitamin D	0µg	0%
Potassium	68.8mg	-	Vitamin E	0mg	0%
Iron	0mg	0%	Vitamin K	3.7µg	5%

Nutrition information and Health Score does not include ingredients listed as to serve or any serving suggestions.

Nutrition information is calculated using an ingredient database and should be considered an estimate.

# The % daily values indicates how much of a nutrient in a food serving contributes to a daily diet, based on general nutritional advice for a diet of 2100 calories a day.

\* Health Scores are calculated on a 1-10 scale based on nutrient density and USDA (global standard) recommendations for a healthy diet. A higher Health Score indicates a healthier recipe. The value is based on the im of macronutrients and micronutrients in the recipe.