



Quince Tart

Ingredients

2 Quince, peeled and poached	3 eggs
1 cup of oats	$\frac{3}{4}$ cup sugar
1 cup of plain flour	3 sheets of puff pastry
1 tsp baking powder	140g butter +20g for melting
$\frac{1}{2}$ tsp salt	1 Tbl honey
1 tsp vanilla	

**Set your oven at 200oC
on FULL FAN**

Method

1. Poach quince by covering with water
2. Take the poached quince already made for you; carefully slice into 1cm thick pieces
3. lay out the pastry sheets on a lightly floured bench and cut circles (you should get 9-10, as big as you can fit) 30 circles is plenty.
4. Gently press them into the muffin tray, press into the bottom and use a fork to put some small holes in the bottom of each one
5. blend the oats, baking powder and flour together until it resembles fine crumbs
6. Now add your sugar, butter, eggs and vanilla and salt, blend until it turns into a creamy mixture
7. Spoon a small amount of mixture into each tart and top with the slices of quince.
8. Melt some butter and honey and brush a little on top, brush some honey on top of each tart and sprinkle some oats if you like
9. Cook at 200oC for 15 MINS or until golden on top