Simple rhubarb tart

4 stems rhubarb

1 Apple

Orange zest (optional)

¼ cup Herbs (mint or lemon balm)

¼ cup pumpkin seeds

4 Tbsp raw sugar

1 egg, beaten

5 sheets puff pastry, each cut into quarters

Method:

Blitz the pumpkin seeds with herbs of choice and sugar.

Cut Puff pastry sheets into 4 squares, while still quite firm cut 1cm edge off each side of the square and using egg wash stick it on the edge of each square to create a border. We will fill this with fruit later. Prick the middle with a fork.

Arrange on baking trays lined with paper and sprinkle with the pumpkin seed and sugar, herb mix. Bake for 15 mins or until the tarts are starting to turn golden.

Cut the rhubarb into 1 cm slices and put in bowl, cut thin apple slices and mix together with the orange zest.

Arrange the fruit onto the tarts, sprinkle with remaining sugar mix and continue to bake for a further 15 minutes.