**Stone Fruit TARTs with rhubarb**

**INGREDIENTS**

* 1 tbs finely grated lemon zest
* 1 tbs cornflour
* ¼ cup (80ml) lemon juice
* 1 cup Apricot halves
* ½ cup plum halves
* ¾ cup caster sugar
* 4 sheets frozen puff pastry, thawed

**METHOD**

* 1. Preheat the oven to 200°C. Line a baking tray with baking paper.
	2. Place the lemon zest and juice and cornflour in a bowl.
	3. Cook fruits with sugar for 10-20 minutes or until smooth and thick. Remove from the heat and whisk in the cornflour and lemon. Allow to cool.
	4. Meanwhile, lightly flour a work surface and spread out the pastry. Cut into circles (9 per sheet, as large as possible). Bake in the shallow patty pans (no need to grease) for 10 mins.
	5. Leave to cool, then press down the centre of the pastry so that it makes a bowl shape. Then fill the shell with the fruit puree. Bake for a further 10 mins. Let cool on a cooling rack
	6. Serve