

Summer Fruit Tart.

- mixture of rhubarb, strawberries + cherries chopped. (about 4 cups)
- 2 tbs sugar
- 3 tbs cornflour
- 2 tsp cinnamon
- 1 orange, juiced
- $\frac{1}{4}$ cup icing sugar
- 1 tsp vanilla essence
- approx 6 sheets pastry

* In a mixing bowl, combine chopped fruit, sugar, cinnamon, cornflour + orange juice

* Cut each sheet of pastry into six even pieces.

* Fold the edges of the pastry to create a small edge or 'lip'.

* Place pastry bases onto oven trays lined with baking paper

* Divide the berry mixture between the pastry bases and place in the oven (180°C)

* Bake in the oven until the pastry is lightly browned + crispy.

* Place onto platters and dust with icing sugar to serve.