

FRENCH APPLE TART RECIPE

Ingredients:

- 1 ready rolled puff pastry
 - 100 gr of sugar (or 80 gr if the fruits are sweet or in a tin)
 - 4 eggs
 - 300 gr of crème fraiche
 - Apples or other fruits (enough to cover the tart)
- You can use either: Apples and cinnamon (a good 1/2 teaspoon)
Pear and chocolate shavings
Pineapple and rum raisins

Roll out the puff pastry to cover your tart dish and put in your dish.

Mix all the ingredients finishing off with the fruits.

Pour the mixture on the puff pastry

Bake in the oven at thermostat 7 or 180 degrees Celsius for 30 mn.

Enjoy!!