

# Apricot and Ricotta Tarts

**Season:** Summer

**Type:** Dessert

**Serves:** 36 tastings

**From the garden:** Apricot



**Class focus:** Dividing pastry into 9 squares, prick the pastry in the middle.

Equipment:	Ingredients:
Small mixing bowl x 2 Wooden spoon x 2 Spoon x 3 Fork x 3 Juicer x 1 Kitchen scale Chopping boards and knives Measuring cups Measuring spoons Baking tray x 3 Baking paper Serving plate x 5 Kitchen tong x 5	300g ricotta cheese ½ cup sugar Juice of ½ lemon  5 apricots (pitted & roughly chopped) 1 teaspoon sugar  4 sheets puff pastry (thawed)

## What to do:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 3 ingredients in a small mixing bowl, mix evenly. Set aside.
4. Put apricots and sugar in another small mixing bowl, mix evenly. Set aside.
5. Cut each pastry sheet into 9 squares then use a fork to prick 2 times in the middle of each square.
6. Put the pastry squares onto lined baking trays.
7. Put one teaspoon of ricotta mixture on each pastry square then top with one teaspoon of apricot mixture.
8. Bake in the oven for 12 minutes or until risen and golden brown.
9. Serve onto 5 serving plates with a kitchen tong in each.

Interesting terms: ricotta cheese

Interesting techniques: dividing pastry into 9 squares, prick the pastry in the middle

Garden question: Apricot is a stone fruit, it is a fruit with a large "stone" inside. What other fruits are stone fruits?