



Apple and coconut tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Pastry

200gms cake flour

100gms unsalted butter

Filling

2 apples, peeled and sliced

2 eggs, beaten

200ml whipping cream

80gms sugar

3 Tbsp grated fresh coconut

1 tsp vanilla essence

Instructions

- Sift the flour into a bowl. Rub in the butter using your fingertips until the mixture resembles fine breadcrumbs.
 - Add enough cold water to form a firm dough. Wrap in cling film and chill for 30
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mins.

- Roll pastry out on a lightly floured work surface and line the tart tin (22cm). Prick the pastry base.
- Mix all filling ingredients together in a bowl except the apple.
- Arrange the sliced apple nicely on the tart base and pour the cream mixture.
- Bake in pre heated oven (180°C) for 35-40 mins or until brown.