



Recipe &
Printables
eBook



Harvest Fruit tarts

Materials

Tart Shells

210 g 1 1/3 cups flour

50 g (1/4 cup) caster sugar

115 g (1 stick / 1/2 cup) cold butter, cubed

1/2 tsp salt

Fruit Filling

mixed fruits such as 1 apple, 1 pear, 3 plums, a handful of grapes

65g (1/3 cup) brown sugar

2 tbsp cornflour (corn starch)

Decoration

80 g (1/4 cup / 3 oz) apricot jam, warmed

Tools

2 mixing bowls

fork

spoon

6 x 7.5 cm (3 in) deep, non-stick tartlet tins (pans) with a removable base or 1 x 20 cm (8 in) non-stick tart or pie tin (pan)

cooling rack

oven mitts or kitchen towel

drinking glass for removing the pastry brush

Prep time

30 minutes



Let's celebrate the harvest season with these lovely harvest fruit tarts! We made a buttery, crumbly tart shell and filled it with apples, pears, plums and grapes. Of course, you can change and vary the fruits to your taste. We then brushed the tartlets with a generous amount of apricot jam and placed them in cute wrappers, which you can download at the end of this post.

What tartlet tins (pans) should I use?

The easiest way to bake the tartlets is in deep tartlet tins (pans) with a removable base. Instead of using six individual tins (pans) as we did, you can also opt for 1 large tart or pie tin (pan), the baking time remains the same. You don't have to grease the tins (pans) if they're non-stick, otherwise coat them very lightly with butter or baking spray.

Instructions

1) **Make the crust:** Add the sifted flour, sugar, salt and butter to a large mixing bowl and combine with a fork until the mixture becomes crumbly.

2) **Fill the tartlet tins:** Divide the crumbs equally among six tartlet tins (pans) and press the mixture against the bottom and the sides of the tins (pans) with your hands or a teaspoon. Using a fork, poke a few



Harvest Fruit Tarts

Chilling Time

30 minutes

Oven Temperature

180°C / 350°F / Gas Mark 4

Baking time

30 - 35 minutes

Servings

6 x 7.5 cm (3 in) tartlets or 1 x
20 cm (8 in) tart

Video Tutorial



To watch the video tutorial, scan the QR code with your smartphone or enter the following link into your browser:

<http://chcotta.ge/bl0039>



holes into the crust to release any air that might be trapped between the crust and the tin. Place the tins (pans) in the fridge for 30 minutes.

3) **Preheat the oven:** After the tins have been in the fridge for 20 minutes, preheat the oven to 180°C (350°F / gas mark 4).

4) **Create the fruit filling:** Combine the pears, plums, apples, grapes, brown sugar and cornflour (corn starch) in a large mixing bowl and stir until the fruits are evenly coated with the sugar and cornflour (corn starch). Tip: Don't let the mix sit for too long or the sugar might make the fruits soggy.

5) **Bake the tartlets:** Spoon the fruit filling into the chilled tins (pans). Bake in the oven for 30 to 35 minutes. Don't worry if the crust doesn't brown, it is supposed to stay light. Allow the tins to cool until they can be handled, for about an hour.

6) **Finish the tartlets:** To release the tartlets from the tins (pans), place them on a glass and carefully pull down the side part of the tin (pan) and remove the base. Generously brush the tartlets with warm apricot jam and serve them dressed up with our cute wrappers!

Tip for unmoulding the tarts

If the crust seems to stick to the tartlet tin (pan), dip the tin (pan) into hot water. The heat will melt the fat that causes the sticking and helps to release the crust from the sides of the tin (pan).

Variations

You can also use apricots, peaches or mango for this recipe, and add a little lemon zest for a subtle citrus flavour.

Storage & Shelf Life

You can store the fruit tarts in the fridge for three days. Always take the tartlets out of the fridge an hour before serving, and allow them to come to room temperature. Because of the fresh fruits, these pastries are not suitable for freezing.

Printable Wrappers

Our printable wrapper will make your harvest fruit tarts spread look extra special! Simply print the wrappers on DIN A4 (210 mm x 297 mm) or US Letter (8.5 in x 11 in) photo paper or cardstock. Cut out the wrappers along the grey line. Wrap the wrappers around a tartlet and fix it with a piece of tape.



Thank you

Thank you for downloading this publication! We hope you enjoyed reading through this tutorial and feel confident to try it out yourself. In this last section, we have put together some information that we think might be useful to you. We hope to see you back soon at Country Hill Cottage!

About Country Hill Cottage

Country Hill Cottage is a British design and lifestyle brand inspired by the English countryside, heritage and cottage life. It's our mission to inspire and please you.

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