

Apple tartlet with nougat sauce

Ingredients:

- 300g **Crop's frozen granny smith apple**
- 8 pastry leaves
- juice of 1 lemon
- 120 g sugar
- 40 g honey
- 60 g butter
- 40 ml cream
- 80 g raisin
- 80 g pine nuts



Preparation:

- Preheat the oven on 175°C. Defrost pastry and make rounds of it. Put the pastry rounds into the baking tins.
- Cover the pastry with greaseproof paper (press) and fill with rice or pulses. Bake the pies for 25 to 30 minutes in the middle of your oven.
- Cover the granny smith apple cubes with the lemon juice.
- Heat the sugar and honey in a casserole and take away from the fire when they are brown colored. While stirring, add butter and cream. Keep on the fire for 5 minutes (small fire).
- Thereafter add raisins, apple and pine nuts. Cool off
- Fill the tarts.