

Thin crust apple tartlets with quince glaze

Serves 4

Preparation time: 20 minutes

Cooking time: 20 minutes



Ingredients :

- 4 disks of puff pastry with a diameter of 20 cm
- 3 Tentation apples
- 2 large quinces
- 160 g cane icing sugar
- 60 g butter

Cut the apples in half, remove the core and the seeds, and cover with clingfilm to prevent them from turning brown. Peel the quinces, remove the core and seeds, put the quince and apple seeds in a muslin bag. Cut the quinces into pieces and place them in bowl with 100 g of sugar and the muslin bag, add 300 ml water.

Leave to macerate for one day.

Cook 30 minutes, at a temperature of 100°C, stirring gently.

Gently tip the pieces of quince into a sieve placed over a bowl, pour the remaining liquid over the top; let them drain without touching them, while preparing the tartlets.

Prick the pastry disks with a fork.

Peel the apples and cut them into quarters. Cut into thin slices and place them on the pastry disks slightly overlapping.

Place small pieces of butter on the apples and sprinkle with the remaining sugar.

Bake for 25 to 30 minutes, at 200°C.

Remove the tartlets, brush with the quince jelly and allow it to set. (Keep the rest of the jelly for another batch of tartlets or for breakfast).

Serve at room temperature.