

Kiwifruit tartlets

For 12 tartlets (6 cm diameter)

Pastry (pâte brisée)

250g flour
120g unsalted butter
2 tbsp caster sugar
60ml water
1tbsp of orange blossom water (to flavor the pastry, but optional)
1 pinch of salt

Filling

2 kiwifruits
1 banana

- In a large bowl, mix flour, sugar and salt
- In a sauce pan melt butter over low fire and let it cool for a while
- Pour melted butter in flour, add water and orange blossom water
- Knead quickly to combine. Do not over knead.
- Roll the dough in a ball shape, wrap it with plastic film and store it in the fridge for **one hour**.
- Preheat the oven to 200°C
- Roll the dough out on a dusted flour surface
- Cut 12 discs into the pastry to fill tartlet tins
- Prick with a fork the bottom of tartlets
- Pour an handful baking beans or dry beans in each tartlet
- Bake for 18 minutes
- Remove baking beans and cook for 10 more minutes at 175°C
- Remove from oven and place on a cooling tray
- Peel and mash banana to make a soft purée
- Peel and slice kiwifruits
- Gently add the banana purée into cooled tartlet and top with a slice of kiwifruit.