



JAM TARTS

INGREDIENTS

175grams plain flour
90grams butter
6 teaspoon water
125g strawberry jam

METHOD

1. Preheat the oven at 200 degrees Celsius.
2. Rub the flour and butter together in a bowl. Keep rubbing the mixture together until it is like breadcrumbs.
3. Add six teaspoons of water to the mixture.
4. Squeeze the mixture together into a ball.
5. Make a ball of pastry. The bowl should have nothing left in it and it should stick together as a ball.
6. Sprinkle the ball, rolling pin and table with plain flour.
7. Roll out the flour pressing on the flour with the rolling pin. Sprinkle more plain flour on the mixture and rolling pin if it sticks.
8. Once the mixture is approximately 4mm thick you need cut out circles in the pastry and press them into a lightly greased tart tin. Once the pastry is pressed into the tart tin half fill each one with some strawberry jam. Be sure to only half fill with jam so that it doesn't spill over.
9. Bake the tarts in the oven for approximately 15 minutes.
10. You can cut out additional shapes to be placed on top with the cut off pieces of pastry. You need to bake these on a lightly greased tray and once the tarts with jam have been cooked you can place the cut out shape pieces onto the hot jam.

HOT TIPS

1. Don't burn yourself on the jam – ensure it cools down before you eat the tarts.
2. You can use any jam you like but dark jams look great.