Cooking Plan

Puff pastry tarts



Equipment

Puff pastry
Variety of filling options
Milk

Method

1. Preheat the oven to 220°C, gas mark 7.
2. Roll out the pastry so you have a flat even surface.
3. Using a knife, cut the pastry into squares or rectangles. Score a 0.5cm border around the edge of each one with a sharp knife.
4. Add whichever toppings you are using and brush the outer edge with egg or milk if you are using.
5. Bake for 20 minutes or until the edges are golden and the toppings are golden.