



JOYOUS WAYS WITH JOYA® APPLE PURÉE – APPLE HERTZOGGIES

Makes 12 tartlets



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INGREDIENTS:

- 1 roll (400 g) short crust pastry, thawed
- 200 ml JOYA® apple purée (see previous lollies recipe for purée recipe)

Meringue

- 2 egg whites
- 75 ml (5 tbsp) castor sugar
- 150 ml desiccated coconut

METHOD:

1. Preheat oven to 220 °C. Lightly grease a muffin or tartlet pan with the holes about 6 cm wide.
2. Place pastry on a lightly floured work surface and roll out slightly thinner.
3. Using a cookie cutter, cut pastry in 12 circles of about 1 cm bigger in diameter than the holes of the pan.
4. Line each hole with a piece of pastry and gently shape onto the base and press against the sides. Prick each piece of pastry a few times with a fork – it allows steam to escape and result in a better crust for the tartlets.
5. Line each pastry with a small piece of foil, shiny side towards the pastry and fill with dried beans.
6. Bake (this process is called blind baking) for 10 minutes or until the pastries are light golden brown and cooked – take care not to overbake them, as they could become too hard.
7. Reduce oven temperature to 160 °C. Remove foil and allow pastries to cool down slightly.
8. Divide purée between pastry cases and smooth on top.
9. Meringue: Place egg whites in a dry, clean glass bowl and whisk with an electric beater until soft peaks (that folds over easily) form when the beater is lifted from the mixture.
10. Continue to beat while adding sugar in two batches. Beat until the egg whites are glossy and have reached stiff peak stage (peaks stay upright), when the beater is removed.
11. Gently fold coconut with a metal spoon into the meringue, without losing the air in the mixture.
12. Divide meringue between tartlets and shape with the back of a teaspoon to form small points.
13. Bake for 15-20 minutes or until meringue is light golden brown. Remove from pan, allow to cool and serve as dessert or a tea-time treat.

**FIRM
SWEET
CRUNCHY
APPLE**

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