

# Apple Rose Tart with Cream Cheese

A romantic, delightful treat that is perfect for Valentine's day, or any other day of the year. Easy to make and hard to resist.

Preparation time: **20 min** + Baking time: **40 min** = **Total time: 1h**

Serves 3 people.

- 1 Red apple
- 1 sheet Puff pastry
- 70g Cream cheese
- 250g Water
- 1 tb. Ground cinnamon
- 3 tb. White sugar
- Juice squeezed from 1/2 fresh lemon
- Plain flour(to dust)
- Icing sugar(for sifting)



## Simple Steps to Succeed

1. Preheat the oven at 190°C/375°F.
2. Cut the apple in half and take out the core and seeds(Leave the skin on), thinly chop the apple into slices in half-moon shape.
3. Soak the apple slices into a bowl of water, mixed with lemon juice in the bowl and microwave everything for 3 to 4 minutes until the apple slices become softer, so that they can be easily bent.
4. Drain the apple slices. cool the bowl in cold/ice water and set aside.
5. Dust plain flour on a clean surface, roll out the puff pastry sheet and cut it into several stripes, the width of the stripes should be the same as the straight side of the apple slices.
6. Spread cream cheese evenly on the pastry stripes, and sprinkle white sugar and ground cinnamon on top.
7. Line up the apple slices on the pastry stripes. The straight side of the slices should be arranged in the middle of the stripes, while the curve side(the side with skin on) should be slightly above(around 5mm) the length side of the stripes. The apple

- slices should also overlap with each other.
8. Fold over the other side of the pastry sheets so that they cover the bottom part of the apple slides.
  9. Roll up the pastry gently from one side of the pastry to other and eventually you will get a beautiful rose.
  10. Place the apple roses in a cupcake tin, sprinkle with cinnamon again if you like, bake for 40 minutes.
  11. Take the apple rose tarts out from the oven, leave it cool and dust with icing sugar.

