STRAWBERRY PISTACHIO TART

SERVES: PREP TIME: COOK TIME:

9 | 10M | 20M

VEGETARIAN

INGREDIENTS:

2 Tbsp Crofter's Organic Premium Strawberry Fruit Spread

6 oz Cream Cheese (Softened)

4 Tbsp Honey (Divided)

1 Cup Fresh Strawberries (Sliced)

¼ Cup Chopped Pistachios

1 Egg (For the Crust)

Cane Sugar (For the Crust)

Frozen Puff Pastry

DIRECTIONS:

1. Preheat oven to 400°F and line a baking sheet with parchment paper. Set aside. Remove the puff pastry from the freezer and allow to thaw. In a medium sized bowl, combine the cream cheese, 2 Tbsp of honey and Crofter's Organic Premium Strawberry Fruit Spread. Combine using a whisk until smooth. Place in the fridge until ready to use.

2. Place the thawed puff pastry on to the prepared baking tray. If the puff pastry is slightly too large to fit on the tray, trim it down so that it fits using a knife.

3. Spread the strawberry cream cheese mixture over the puff pastry in an even layer, leaving a ½ inch border from the edge. Next, place the fresh sliced strawberries on top in an even layer. Fold the edge of the puff pastry up onto itself to form a little lip so that nothing will leak out while cooking. Coat the edges of the tart lightly with a beaten egg and sprinkle with the cane sugar.

4. Bake at 400°F for 20 minutes or until the puff pastry has turned golden brown. Remove from oven and drizzle with remaining 2 Tbsp of honey and chopped pistachios on top. Let cool before trying to cut into squares. Once cooled, serve & enjoy!