

Baked blueberry tart



aroma
KITCHEN

INGREDIENTS

- 1 pre-rolled round puff pastry sheet
- 1 bag Asiago frozen blueberries, defrosted**
- 2 egg yolks
- 2 heaped tbsp Greek yogurt
- 100g Emborg cream cheese**
- Zest half lemon, finely grated
- 3 tbsp caster sugar



METHOD

- 1 Line a large baking tray with a sheet of non-stick paper.
- 2 Place the pre-rolled round sheet of puff pastry on top, wet the edges with water and roll in slightly.
- 3 Next, in a bowl whisk together the egg yolks, yogurt, lemon zest, cream cheese and 2 tbsp sugar and spread over the puff pastry.
- 4 Remove any liquids from the defrosted blueberries and spoon them onto the creamy filling.
- 5 Sprinkle with the remaining 1 tbsp caster sugar and bake in the oven at 200°C for 30-35 minutes or until cooked through.
- 6 Serve whilst still warm.