

## Spiced Apple Tartlet with Honey and Sea Salt

- It takes about 30 minutes to defrost the sheet of pastry at room temperature. Do not try to unfold the sheet until it has defrosted.
- You do not have to use the fluted pastry wheel to cut the pastry but it sure does look pretty. A butter knife will also do the trick.
- The creases are a great guide to cut the sheet into thirds. To make 2 straight lines going across the creases (making 6 pieces), you can mark each side by measuring with a ruler then cutting across to meet the marks.
- If using the fluted wheel, the edges that were not cut can be slightly trimmed to make the pretty fluted edge.
- When cutting the apples, keep each sliced halve together--this makes it easier to place on the pastry.
- Poking the holes in the pastry (except along the edge) helps it to stay flat and not puff in the oven. THIS IS NOT PICTURED BELOW.
- You can arrange the apples on the pastry and then refrigerate for an hour or so before baking. Just cover and refrigerate. This is actually a good idea if you handle the pastry too much and it gets warm. Puff pastry should always be cold before going into the oven. Brush with butter and spices just before baking.
- Pastries will keep at room temperature for about 4 hours and can be reheated just before serving in a warm oven. Top with honey and salt just before serving.





