

A hand is shown at the top of the frame, sprinkling a fine white powder, likely sugar, onto the tart below. The background is a soft, out-of-focus pinkish-purple.

Recipe

GRAPE AND THYME TART



GRAPE AND THYME TART

Recipe: **DYUTIMA JHA**

Ingredients

- 1 ready rolled puff pastry sheet (approx. 165g)
- 340g whole grapes, seedless
- 1 Tbsp raw sugar
- 1 tsp fresh thyme leaves



SERVING

Makes 1x20cm tart, Cut into 4x10cm squares



CATEGORY

Dessert



ISSUE

sisterMAG60

- STEP 1** Preheat the oven to 220°C.
- STEP 2** Combine the sugar and thyme in a bowl. Set aside.
- STEP 3** Place the pastry on a baking tray lined with baking sheet. Keep the square shape or cut into round using a stencil.
- STEP 4** Lightly prick the surface of the pastry using a fork.
- STEP 5** Brush the pastry lightly with water and sprinkle half of the sugar-thyme mixture on it.
- STEP 6** Leaving 1,5cm border around edges, spread the grapes and sprinkle the rest of the sugar on the grapes.
- STEP 7** Bake for 20 minutes until the pastry is golden. Remove from the oven and let it rest.
- STEP 8** Cool completely before slicing. Garnish with fresh thyme and serve.