

Rosette Plum Tarts

Author: Dev Amadeo

Original recipe and notes at www.devamadeo.com



Details:

Yield: 5 to 6 tarts

Total time: 50 minutes

Active time: 10 minutes for cutting the plums,
10 minutes for assembling the tarts

Baking time: 15-20 minutes

Equipment: parchment paper or silicon mat,
baking sheet, pizza cutter or sharp knife

My Prep:

Ingredients:

- Puff pastry sheet - 1 - 10" x 15" or 2 squared sheets
- Cream Cheese - $\frac{1}{2}$ box, 113g, 4 oz.
- Natural granulated sugar - 4 TBSP, 12g plus more to sprinkle the tarts
- Lemon juice - juice of 1 lemon
- Very firm plums - 3 to 4
- Plum, peach or apricot fruit spread - about $\frac{1}{4}$ cup, 70g
- Blueberries - about $\frac{1}{4}$ cup, 45g
- Egg and water for "egg wash"

Steps:

Put puff pastry sheet to thaw. Preheat oven to 400°. Line a baking sheet with parchment paper or silicon mat.

In a small bowl mix the $\frac{1}{2}$ box/113g of cream cheese with the 4 tablespoons/12 grams of sugar.

Fill a medium bowl with water and add the juice of 1 lemon. Slice plums in about $\frac{1}{8}$ " wedges, not too thin or too thick. You'll need 10 wedges of plums per tart.

Open puff pastry sheet over a parchment paper on a baking tray. If you feel it a bit sticky, rub it with a bit of flour.

My recipe highlights:

Cut thawed puff pastry in 1 ½” stripes. Spread on about 1 tablespoon of the sweetened cream cheese. Smear about a teaspoon of the fruit spread.

Arrange 10 plum slices on the top half, leaving about half of each plum out of the dough and barely overlapping with each other. Leave about ¼” of space at the beginning and end.

Fold in the bottom half of the dough. Gently press it down, especially in between the plum slices. Press down the beginning and end tightly as well. Roll the dough as tightly as possible to make the rose. Keep pushing in the plum slices while rolling. Press the end tip to the dough. You may use a bit of the fruit spread on the very end tip as a “glue” to help the dough stick. Arrange 3 blueberries in the center. Place the tart on a baking sheet.

Extra notes:

Beat the egg with a teaspoon of water. Slightly brush the sides of the tarts. Sprinkle plenty of sugar over each tart.

Bake for 15 to 20 minutes. Check the tarts after 5 to 7 minutes. If they have puffed and separated just use more jam and carefully stick the end point to the tart again as much as you can.

Remove from oven and sprinkle more sugar. If there are plums slices that are too burnt carefully swap them with remaining slices in the lemon-water bowl.

Let them cool down a bit before eating.

Take a snap and tag me!! [@devamadeo](#)

