

Caramelized tamarillos

- 1 tamarillo, cut into wedges
- 1 tbs brown sugar
- 1 sheet frozen puff pastry, thawed
- 1 tbs add nuts (lucky brand)

1 Preheat oven to 200°C fan forced. Lightly grease an individual flan tin.

2 Heat a small frying pan over medium heat, add tamarillos, sugar and 2 tsp water. Stir over low heat until sugar dissolves. Cook over medium heat until tender and caramelized.

3 Line prepared tin with pastry and trim excess. Fill pastry with caramelized tamarillos and sprinkle with nuts. Bake for about 10 minutes or until pastry is golden. Serve warm.