

Apple & Mango Filo Tart

1kg dessert apples, peeled, cored and thinly slices
100ml apple juice
1 large or 2 small ripe mangoes
300g filo pastry
2 teaspoons sunflower or rapeseed oil
Icing sugar to dust (optional)

- 1 Preheat oven to 200 degrees/gas 6
- 2 Simmer the apples in the apple juice until just tender, the liquid should be reduced and slightly thickened. Meanwhile peel the mango and slice thinly.
- 3 Arrange 4 sheets of filo in deep dish baker, spraying each lightly with oil. Place in the oven for 5-10 mins until crisp and golden.
- 4 Fill the tart with the remaining fruit, divide the remaining filo into quarters, scrunch up loosely and arrange on top, spray a little more oil on top. Bake for 20-25 mins until golden brown
- 5 Leave to cool for 5 mins and then dust with icing sugar (optional) and serve warm.