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THE INTERNATIONAL CENTRE

Ontario Strawberry and Nutella Pop Tarts

Chef Tawfik's
RECIPE
★★★★★



50 MINUTES
ACTIVE TIME



MAKES
9 TARTS

INGREDIENTS

For the Pastry

2 cups All-Purpose Flour
1 tbsp. Sugar
1 tsp. Kosher Salt
1 cup Unsalted Butter, cubed
2 large Eggs (1 to brush onto pastry)
2 tbsp. Milk
¼ cup Coarse Brown Sugar

For the Filling

¾ cup Ontario Strawberry Jam, preferably homemade
1 tbsp. Cornstarch, mixed with 1 tbsp. cold water
½ cup Nutella

DIRECTIONS

To Make the Dough

1. Whisk together the flour, sugar, and salt. Work in the butter with your fingers until pea-sized lumps of butter are still visible, and the mixture holds together when you squeeze it.
2. Whisk one egg and milk together and knead them into the dough, until everything comes together.
3. Divide the dough in half and shape into a rectangle, wrap each separately and refrigerate for 2 hours or overnight.
4. Before rolling allow the dough to soften at room temperature for about half an hour.

To Make the Filling

1. Mix the jam with the cornstarch slurry in a small saucepan. Bring to a boil and simmer, stirring for 2 minutes. Remove from heat and allow to cool.

To Assemble

1. On a lightly floured work surface roll out one piece of dough about 1/8 inch thick and about 9 x 12".
2. Repeat with the second piece of dough.
3. Cut each into thirds. You should have nine 3 x 4" rectangles.
4. Whisk the additional egg and brush edges of the dough.
5. Spread some Nutella on each of the squares, leaving a half inch perimeter, when you're done, lick the spoon.
6. Place a spoonful of the strawberry jam on top of the Nutella.
7. Place a second rectangle over the first and using your fingers press the edges together. Use the tines of a fork to decorate the edge. Trim so it looks neat.
8. Repeat with the 8 remaining tarts.
9. Brush tops with egg wash.
10. Place the tarts on a parchment-lined baking sheet and prick each tart several times with a fork.
11. Refrigerate for 30 minutes.

To Bake

1. Preheat oven to 350°.
2. Remove tarts from fridge, sprinkle with brown sugar.
3. Bake for 20-25 minutes until golden. Cool on rack. Enjoy!

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