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# KITCHEN CONNAISSEUR

## Roasted Damson Plum and Cherry Tart



Recipe by Serene Choo, Stratford Chefs School

Serves 6

### *ingredients*

#### FOR ROASTED DAMSON PLUMS

4	Damson plums, in 1/4" slices (or other plums)
2 tsp	Lemon juice
1/4 cup	Sugar
1 tsp	Ground cinnamon
2 Tbsp	Rum

#### FOR TART

4 Tbsp	<b>Sun Dried Cherry Sauce</b>
4 Tbsp	Maple syrup
2 Tbsp	Coarse sugar
4 oz Puff	pastry (store-bought is fine), rolled
2	Egg yolks
Pinch	Salt

### *instructions*

#### **Roasted Plum Directions:**

- Preheat oven to 375F.
- Combine plums, lemon juice, sugar, ground cinnamon, and rum. Let it sit for 5 minutes.
- Take plum slices and shake off excess liquid and place on baking sheet lined with parchment.
- Bake in oven for 20-30 minutes or until tender and skin has wrinkled (halved in volume). Cool and set aside.

#### **Tart Directions:**

- Roll out puff pastry to 1/8" thick, cut into 2" x 4" rectangles.
- Brush on Kitchen Connaisseur's Sundried Cherry Sauce, leaving 1/2" perimeter, and place in fridge to chill for at least 10 minutes.
- Meanwhile, mix egg yolks and salt together and place in fridge.

- Carefully arrange plum slices on top of Cherry Sauce and lightly drizzle maple syrup on top.
- Brush the edges with egg wash and sprinkle on coarse sugar.
- Bake in oven for 10-15 minutes or until pastry edges and bottom have turned golden brown. Cool and serve.