

Less than 45 minutes

Makes 5

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Ingredients:

Shortcrust pastry:

- 2 cups (300g) cake flour, sifted
- Pinch salt
- ½ cup (125g) ice-cold butter, cubed
- 1 egg yolk, whisked
- 3-4 Tbsp (30-45ml) water

Filling:

- ¼ cup (60ml) strawberry jam
- 2 Tbsp (30ml) apricot jam
- 2 Tbsp (30ml) lukewarm water

Method:

1. Blitz flour, salt and butter in a food processor until mixture resembles breadcrumbs.
2. Gradually add egg while mixing, until combined.
3. Add just enough water until dough comes together.
4. Shape into a flat disc, cover with clingfilm and chill in the fridge until firm.
5. Roll out onto a floured surface to 3mm thick.
6. Cut out 10 discs using a large round cookie cutter.
7. Place strawberry jam into the centre of 5 discs.
8. Top with remaining discs and seal edges with a fork or teaspoon.
9. Place onto a lined baking tray and chill in the fridge for 10 minutes until firm.
10. Preheat oven to 200°C.
11. Bake for 15-18 minutes or until golden.
12. Cool and store in an airtight container until ready to serve.