
Fruit Tart

From the Kitchen of Brett Broussard

1 puff pastry

1 egg

1/2 cup Nutella

assorted fruit (strawberries, kiwi, blueberries, raspberries)

powdered sugar

Roll out puff pastry on a floured surface. Cut small 1/2 inch strips from the edges of the rolled out pastry and set aside. Trim the remaining pastry into a circle. With an egg wash (beaten egg and water), lightly brush around the edges and "paste" the puff pastry strips around the edges to form the "crust"

With a fork, poke holes in the pastry and place on a baking sheet. Bake at 400 degrees for 15-20 minutes. Let cool. Spread Nutella over the bottom and layer fruit on top. Finish with powdered sugar.