

# STRAWBERRIES & CREAM TARTLETTES



**Make these on the day of serving**

400g | 14.1oz Strawberries, hulled (leaves cut off)  
160g | 6.3oz raspberry conserve

## Pastry

125g | 4.4oz plain flour  
60g | 2.1oz butter  
1 egg yolk  
1 pinch of salt  
20ml | .7fl oz iced water

## Cream

350ml/11.8 fl. oz thickened cream  
1 tablespoon of caster sugar  
1 teaspoon vanilla essence

## Pastry

1. Preheat oven to 180°C | 356°F
2. Grease 8 individual fluted tart tins with butter.
3. In a food processor add the flour, butter, sugar and salt and process until combined. Add the egg yolk and continue processing. Slowly add the iced water and process until just combined. Take out the dough and press together to make a ball. On a floured bench roll out the dough and put into the greased tart tins.
4. Line the pastry with baking paper and add pie weights. Bake in the oven for 15 minutes or until golden. Take out of the oven and cool, removing the pie weights and baking paper.

## Cream

1. Add the cream, sugar and vanilla to a medium bowl.
2. With an electric hand held whisk, whip the cream until thickened.

## Strawberries

1. In a small saucepan, add the raspberry conserve and heat on a low heat until runny.
2. Add the strawberries and stir. Removing from heat and allow to cool down slightly.

## Assembling the tarts

1. Put a generous amount of cream in the bottom of the pastry tartlettes.
2. Add the raspberry coated strawberries and cool in the fridge for about an hour (minimum) .

*nicolebouchet.com*

