

Strawberry Tarts



Makes: 24

Pastry Cases

250g butter, softened
150g **Chelsea Icing Sugar**
1 egg
250g plain flour
50g cornflour
60g white chocolate, roughly chopped

Strawberry Filling

300g diced strawberries (fresh or frozen)
110g **Chelsea Caster Sugar**
14g cornflour
60ml water

Vanilla Cream

250g mascarpone
15ml vanilla bean extract
150ml cream

Method

Preheat oven to 170°C bake. Lightly grease 2 x 12-hole medium-sized muffin tins.

Pastry Cases

Cream the butter and **Chelsea Icing Sugar** using an electric beater until pale and fluffy. Add the egg and beat well. Sift over the flour and cornflour and gently mix in to make a soft dough. Using about a tablespoon of shortcake dough for each pastry case, gently push the mixture around the base of the muffin tins so it comes about half-way up the sides. Chill for 10 minutes then bake for 12-15 minutes or until golden. Allow to cool before removing from the tins.

Gently melt the chocolate until smooth and liquid. Using a pastry brush, brush the insides of the tart cases with a thin layer of white chocolate. Leave to set, then store in an airtight container until ready to serve.

Strawberry Filling

Simmer the diced strawberries with the **Chelsea Caster Sugar** until softened. Combine the cornflour with the water and add to the strawberry mixture. Simmer until thickened and glossy.

Vanilla Cream

Whisk the mascarpone with the vanilla extract and cream until firm peaks form.

To assemble the tarts, fill the shortcake cases with the strawberry mixture and pipe the vanilla cream on top. Garnish with fresh sliced strawberries if desired.

Nutrition

Contains gluten (wheat), dairy and eggs.



Service

Pastry cases keep well for several days stored in an airtight container. Strawberry filling and vanilla cream will keep for a few days refrigerated in airtight containers. Strawberry tarts are best served within 2 hours of assembling.

TOTAL COST*	\$11.80
COST PER PORTION	\$0.49
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$1.89

*Cost based on average wholesale prices March 2016



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