

RED, WHITE AND BLUEBERRY TARTS

These individual tarts made in the Mini Tart Pans look eye-catching and taste delicious topped with fresh strawberries and blueberries.

2 packets (150 g each) shortbread petticoat tails
100 g butter, melted
1 unwaxed lemon
250 g full fat soft cheese, softened
40 g icing sugar, plus extra for dusting (optional)
100 g fresh strawberries
100 g fresh blueberries
3 tablespoons summer fruit or raspberry sauce

1. Roughly break half of the shortbreads into pieces, place into **Manual Food Processor**; cover and pump handle to form very fine crumbs. Transfer crumbs to **Stainless 4-Litre Mixing Bowl**. Repeat with remaining shortbreads. Add melted butter; mix until well combined using **Mix 'N Scraper®**. Divide crumb mixture evenly into six **Mini Tart Pans**, pressing mixture firmly over base and up sides using fingertips. Arrange tart pans on **Medium Sheet Pan**; place in freezer 30 minutes or until the crumb base is set firm (but not frozen hard).
2. Remove sheet pan from freezer. To release tart, dip base of tart pan in a shallow dish of warm water for about 5 seconds, dry pan, carefully remove tart pan and base; place tart on serving plate. Repeat for remaining pans. Set aside.
3. Zest lemon using **Microplane® Zester** to measure 2 teaspoons. Juice lemon using **Citrus Press**, to measure 1 tablespoon. Place zest, lemon juice, soft cheese and icing sugar in **Classic Batter Bowl**; mix until thoroughly combined. Fill **Easy Accent® Decorator** fitted with open star tip with filling. Decoratively pipe filling into tarts, dividing evenly.
4. Hull strawberries using **Core & More**; cut into quarters using **Utility Knife**. Place strawberries, blueberries and sauce in **Small Batter Bowl**; stir gently to coat using **Mini Mix 'N Scraper®**. Decoratively top tarts with fruit mixture, dust with icing sugar, if desired. Serve immediately or refrigerate for up to 3 hours.

Makes 6

Nutrients per tart: Energy: 2309kJ/555kcal; Protein 4.3g; Carbohydrate 41.6g; Sugars 20g; Fat 42g; Saturated Fat 27.1g; Fibre 1.4g; Salt 0.8g

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Chef's Corner

Putting the pans in the freezer for 30 minutes allows tarts to firm sufficiently so they can be removed without breaking, but do not leave them in the freezer too long or they will become frozen. Alternatively, place biscuit filled tart pans in the refrigerator for at least 45 minutes or until firm. Carefully remove pans as directed in step 2.

To save time, the unfilled biscuit tarts can be made in advance and kept chilled in the refrigerator until required.

Use **Large Scoop** to help divide crumb mixture evenly into the tart pans.

Use **Mini-Tart Shaper** to press crumb mixture firmly over bases.

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