

Fruit Tarts



RECIPE NAME: Fruit Tarts

RECIPE DESCRIPTION: Cream and fruit filled tartlets

ACTIVE TIME: 20 minutes

TOTAL TIME: 30 minutes

SERVINGS: 20

bon COOK PRODUCTS USED: Flexipan® Medium Tartlet Tray, Perforated Baking Sheet, Stainless Mixing Bowl, Beechwood Rolling Pin, Roul'Pat®, Fluted Round Cutters, Shaper, Floral Cooling Rack

INGREDIENTS:

- 1 (15-ounce) package Piecrust Dough
- Fruit of choice
- Fresh fruit as desired, such as Blueberries, Mandarin Oranges, Raspberries, sliced Peaches, sliced Kiwi and/or Strawberries

Crème Fraiche:

- 2 cups Heavy Cream
- ¼ cup Confectioners Sugar
- 12 teaspoon Pure Vanilla Extract
- ½ Vanilla Bean, split lengthwise (optional)

DIRECTIONS:

1. Preheat oven to 325 degrees F, place oven rack in center position, place Tartlet Tray on Perforated Baking Sheet and set aside
2. Using Rolling Pin, roll Piecrust Dough on Roul'Pat
3. Cut round shapes using Cutter, then press into the wells, using Shaper

4. Prick dough lightly with a plastic fork to prevent air bubbles
5. Bake until lightly browned (6-8 minutes)
6. Remove from oven and place on Cooling Rack
7. Using an electric mixer, combine Cream, Confectioners Sugar and Vanilla Extract
8. Add Vanilla Bean, if desired
9. Starting on low speed and gradually increasing to medium-high, whip for about 3-5 minutes, until stiff peaks form
10. Spoon the Crème Fresh into the tartlets and garnish with berries