



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...



# STRAWBERRIES 'N' CREAM TART



Recipe by: Anna Polyviou



PREP  
**25 min**



COOK  
**10 min**  
(+ cooling)



SERVES  
**4**

## INGREDIENTS:

- > 450g Anna Polyviou Peanut Butter Fudge Cookie Dough
- > 400ml Thickened Cream
- > 200g White Chocolate
- > 1 Vanilla Pod
- > 1 Punnet Strawberries
- > ¼ Bunch Basil

# METHOD - GET COOKING!



**1** Preheat oven to 165°C.

Line a large **baking tray** with baking paper. **Spray** four 12cm **ring moulds** with oil, and **place** on the prepared tray.

**2** **Soften** the **cookie dough**, then **divide** among the four **ring moulds** and **press** into an **even base layer**. **Bake** for 10 minutes **until slightly golden**. **Remove** from the oven and **set aside** to cool. **Store** in an **airtight container** until needed.

**3** **Place chocolate** in a medium-sized **bow**l. **Place cream** in a small **saucepan** with the **vanilla beans** and **pod**. **Bring** to the **boil**, then **remove** from the heat and **pour** over the **chocolate**. **Stir** until **smooth**, **cover** the **bow**l with **plastic wrap** and **place** in the **fridge** to **set overnight**.

**4** The next day, **whisk white chocolate cream** mixture to soft peaks, then **place** in a **pip**ing **bag** with a **plain** nozzle. **Pipe** all over the **cookie** **bases**.

**Decorate** with **strawberries** and **basil leaves** to **serve**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)