

# STRAWBERRY TART

WITH PISTACHIO & ALMOND CREAM FILLING



SERVES  
9 - 12



METHOD  
BAKE



MINUTES  
35



DIFFICULTY  
2/10



## Makes 6 Tarts

*in 3, 4, & 5" tart rings*

### Pistachio & Almond Cream

8.5 tbs (100g) unsalted butter

½ cup (100g) granulated sugar

1 cup (100g) almond flour

2 eggs (100g)

2 tbs (30g) pistachio paste

2 tsp (8g) cornstarch

1 tbs rum

chopped pistachios & granulated

sugar to finish (optional)

### Other

Sweet pastry or pie dough

1 lb fresh strawberries

strawberry sauce (optional)



Roll out dough and arrange into tart rings. Prick bottom with a fork and refrigerate for up to 24 hours or freeze 30 min to 1 hour.

In a bowl cream the butter with sugar. Add almond flour, eggs (whisked), pistachio paste, cornstarch, and rum. Mix just enough to combine everything, refrigerate to thicken or set aside.

Preheat oven to 350°F and fill tart rings with almond & pistachio cream. Bake for 20 to 30 minutes.

During baking you'll want to prepare the strawberries. Rinse and pat dry with a paper towel. Pit the strawberries and cut into halves, quarters or slices. This all depends on how you feel like decorating the top of the tarts!

Let tarts cool once baked. Arrange strawberries on top of almond cream filling in whatever design you want! Be creative. Brush the finished design with strawberry sauce and finish with chopped pistachios and confectioners sugar.

ENJOY!