

Cake Tin Tartlet



Item No. 661240



STÄDTER®

Berry tartlets with vanilla cream

FOR 10 TARTLETS | WORKING TIME: APPROX. 35 MIN. | BAKING TIME: APPROX. 20 MIN.

Ingredients for the dough: 200 g soft butter, 180 g sugar, 1 package vanilla sugar, 1 pinch of salt, 4 eggs, 280 g flour, ½ tsp baking powder, 50 ml milk | **Ingredients for the vanilla cream:** 500 ml milk, 1 package vanilla pudding powder, 4 tbsp. sugar, 250 g whipping cream, 1 package cream stiffener | **In addition:** fresh blueberries, raspberries and blackberries

Preparing the dough:

Beat butter, sugar, vanilla sugar and salt until slightly foamy. Gradually stir in the eggs. Mix flour and baking powder, sieve and add, then stir in the milk. Using a piping bag, fill the greased pans with dough. Bake in a preheated oven at top and bottom heat of 180 °C for about 20 minutes. After baking remove tartlets and place on wire rack. Allow to cool completely.

Preparing the vanilla cream:

Cook the pudding following the instructions on the packet, then cover with foil and allow to cool. Beat the cream until stiff and fold it into the pudding.

Spread cream pudding on the baked tartlets and decorate with fresh fruit.

