



STÄDTER®

Strawberry Tartlets

FOR 10 TARTLETS | WORKING TIME: 45 MIN., PLUS COOLING TIME | BAKING TIME: 20 MIN.

Ingredients for the shortcrust pastry: 250 g STÄDTER Instant shortcrust pastry mix, 125 g butter, 1 egg | **Ingredients for the frangipane mixture:** 300 g marzipan, 180 g butter, 18 ml rum, 2 eggs, 8 g vanilla sugar, 21 g blancmange powder, 36 g sugar, 180 g blancmange | **Ingredients for the strawberry cream:** 500 ml cream, 125 g STÄDTER Whipped cream fix Strawberry, 100 ml water, strawberries

Preparation:

For the shortcrust pastry, knead the STÄDTER shortcrust pastry mix with the butter and egg to form a smooth dough. Cover and leave to stand in the fridge for approx. 2 hours. Then roll out the dough to a thickness of 0.5 cm. Line the tartlet moulds with the shortcrust pastry and press down the edges. For the frangipane mixture, mix the marzipan with the rum to form a soft mixture. Beat together with the butter until creamy. Then add the remaining ingredients and mix well again. Pour the mixture into the tartlet moulds lined with shortcrust pastry and bake in a preheated oven at 180 °C top/bottom heat or 160 °C fan oven for 20 minutes. Remove from the oven and leave to cool completely.

For the strawberry cream, whip the cream. Mix the STÄDTER whipped cream fix with the water and carefully fold in the whipped cream. Pour the strawberry cream into a piping bag and pipe a large dollop into the centre of the tartlets. Now cut the strawberries into slices and place around the dots.

