

# Rustic Strawberry Tartlets

## Sommelier's accord



Menetou-Salon is a light, fresh wine featuring aromas of red berries and apricot. It is a great way to accentuate summery desserts, and a berry tart provides a nice echo to the notes of the Pinot Noir.

Serve between 8 and 12°C



### PREPARATION TIME

50-60 minutes

### PORTIONS

6 tartlets or one big tart for  
6 persons

## INGREDIENTS

### Shortcrust ingredients:

- 125 g flour
- 15 g almond powder
- 45 g icing sugar
- 55 g unsalted butter
- Salt
- 30 g whole egg

### Almond cream ingredients:

- 50 g almond powder
- 50 g extra-fine sugar
- 50 g butter
- 1 egg

### Topping:

- 250 g strawberries

# PREPARATION

1 – Make the shortcrust dough: mix the flour, salt and cubed butter until the texture is grainy like a crumble. Next, add the icing sugar and almond powder, then the whipped egg. Mix all the ingredients together.

Stop mixing once the dough has formed, to avoid it becoming too stretchy. Cover the dough with cling film and refrigerate for an hour.

2 – Make the almond cream: roast the almond powder for 10 minutes at 160°C to bring out its full flavour. Work the butter at room temperature in a bowl until soft. Then, once the almond powder has cooled completely, add the extra-fine sugar, the almond powder and the whole egg.

Tip: To avoid breaking the filling, don't work the cream too much and refrigerate it while you are preparing the other parts.

3 – Assemble the tartlets: spread the dough so it is 2-3 mm thick. You can make one big tart or individual tartlets (in which case, you can cut the dough into circles about 7 cm wide).

Add the almond cream on top, leaving 1 cm of dough without cream around the edges. Fold the edges of the dough up to surround the almond cream and prevent it from leaking.

Tip: Let the filled crusts rest in the refrigerator for at least 2 hours (or 30 minutes in the freezer). This will keep the edges of the dough from falling in the oven and stop the almond cream from leaking over the top.

4 – Bake the tartlets:

Once they have rested, bake the crusts for about 25 minutes at 160°C. The crusts should take on some colour, along with the almond cream, although the cream should still be a little soft.

Check your crusts from time to time, since different ovens may bake at different speeds!

5 – Prepare the topping: wash the strawberries. You can chill a few in the refrigerator to use as garnishes. Remove the stems and leaves from the other strawberries and cut them in two or four pieces, depending on the size. Place them in a mixing bowl that you will then put in a water bath with a lid (on a saucepan on the hob, filled with hot water). Cook them over low heat for about 10 minutes. You will see some strawberry juice in the mixing bowl. Feel free to taste it and add a little sugar as needed.

6 – Top the tartlets: let the tartlets cool after baking and then add the stewed strawberries while still warm. You can add a little strawberry syrup on top but not enough to soak into the tartlets. Garnish with one or two fresh strawberries and serve!

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