

de leukste taarten shop



Lemon Raspberry Tarts

Taste the flavors of summer with these lemon raspberry tartlets! Perfect as a treat for weddings, 21 dinners, or baby showers. These mini tarts are made with fresh lemons and raspberries and feature a crisp, buttery crust.

Boodschappenlijstje



Wilton Imitation Clear Vanilla Extract
236ml

04-0-0069
€7.49



Patisse Mini Quiche Pan Loose Bottom
Ø10cm 6 Cavities

P3569
€23.95



Ingredients

Crust

- 285 g butter, softened
- 200 g granulated sugar
- 250 g all-purpose flour
- 1/2 teaspoon salt
- 1 egg yolk
- 1 teaspoon Wilton Imitation Clear Vanilla Extract

Filling

- 200 g granulated sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 115 g butter, softened
- 6 egg yolks
- 120 ml lemon juice (about 3 lemons)
- 1 tablespoon lemon zest (from about 2 lemons)
- 1 container fresh raspberries
- Whipped cream, for topping

Tools

- Patisserie Mini Quiche Pan - Loose Bottom - 6 cavities 10 cm



- Mixing bowl
- Hand or stand mixer
- Heavy-bottomed saucepan
- Fine mesh strainer
- Spatula
- Cooling rack
- Nonstick spray or butter, for greasing
- Plastic wrap

Step 1: Prep

Preheat the oven to 350°F (175°C). Grease the mini tart pans with nonstick spray or butter.

Step 2: Make the crusts

In a mixing bowl, beat 170 g butter and 1 cup 200 g sugar on medium speed until just combined. Add the egg yolk and vanilla, and beat until well mixed. Reduce speed to low and add flour and 1/2 teaspoon salt, mixing until the dough is crumbly and dry.

Step 3: Bake the crusts

Divide the dough evenly among the tart pans. Press the dough into the bottoms and up the sides. Bake for 20–25 minutes or until golden brown. Let cool in the pans for 15 minutes, then carefully remove and let cool completely on a wire rack.



Step 4: Make the filling - part 1

In a bowl, beat together 200 g sugar, cornstarch, and 1/4 tsp salt until smooth (about 1 minute). Add 115 g butter and beat until light and fluffy, about 2 minutes. Add the egg yolks one at a time, beating well after each addition and scraping down the bowl as needed. Add the lemon juice (it may look curdled, but this is normal).

Step 5: Make the filling - part 2

Transfer the mixture to a heavy-bottomed saucepan. Cook over medium-low heat, stirring constantly, until thickened and just begins to boil. Strain the mixture through a fine-mesh sieve and stir in the lemon zest.

Step 6: Assemble

Spoon the lemon filling into the cooled tart shells. Cover each with plastic wrap directly on the surface to prevent a skin from forming. Refrigerate for at least 4 hours or overnight. Top with fresh raspberries and a swirl of whipped cream before serving.

Step 7: Enjoy these bright and festive Lemon Raspberry Tartlets!

This recipe is made possible by Wilton.