



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
€6.79



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

- Patisse Mini Quiche Pan - Lose 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.