



## Fruit Tartelettes

This recipe makes delicious tartelettes with a filling of pastry cream and fresh fruit. The tartelettes are made from scratch and so easy to make. Perfect if you want a nice crispy tartelette! These little pastries are perfect for a birthday in the spring, but also for a picnic in the summer!

## Boodschappenlijstje

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FunCakes Mix for Crème Pâtissière  
500g

F10150  
€5.00



FunCakes Chocolate Melts White 350g

F30115  
€11.19



FunCakes Flavour Paste Mango 120g

F56265  
€5.89



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.79



Dr. Oetker Tartlet Pans Ø10cm set/6

DRO1701  
€11.99

## **Ingredients**

- 200 gr flour
- 100 gr cold butter, cut into cubes
- 2 tablespoons powdered sugar
- 1 egg
- A pinch of salt
- 500 ml water
- Various fruits + mint leaves
- Flour to roll out on

## **Supplies**

- Wilton rolling pin
- Dr. Oetker Tartlet Pans
- Baking brush
- Sharp knife

### **Step 1: Make the bottom of the tartelettes**

Place the flour, butter, powdered sugar and salt in a bowl and mix the ingredients with your fingers until the mixture resembles breadcrumbs. Then add the egg and knead everything into a smooth dough. Does the dough feel too sticky? Then add a little more flour.

Form the dough into a ball and wrap in plastic wrap, then let rest in the refrigerator for 30 minutes.

### **Step 2: Bake the bottom**

Preheat the oven to 180 degrees and divide the dough into 8 pieces. Then roll out until it is big enough for the mold. Then place the dough in the molds and press gently so they fit well. Then poke some holes in the bottom with a fork. Bake the bottom for about 15 minutes in the oven until golden brown. Then let cool well in the mold before filling them!

### **Step 3: Melt the white chocolate**

Melt 50 grams of the FunCakes Chocolate Melts in the microwave, as directed on the package. Then spread the inside edge and bottom of the tartelettes and place in the refrigerator to stiffen. The chocolate coating will keep the dough from becoming soggy after filling.

### **Step 4: Make the pastry cream**

Make 200 grams of the FunCakes mix for Pastry Cream as directed on the package. Then flavor to your liking with the FunCakes Flavoring paste Mango. Then place the pastry cream in a piping bag with nozzle #1M. Pipe dollops of cream on the bottom and then decorate with fresh fruit.

### **Step 5: Enjoy these delicious Fruit Tartelettes!**

*This recipe was made possible in part by FunCakes.*