

VALENTINE'S DAY

14TH FEBRUARY

STRAWBERRY TART PUDDINGS

INGREDIENTS

Item Code	Description	Quantity	Pack Size
03396	Everyday Favourites shortcrust pastry mix	1 kg	4x3.5kg
41194	Everyday Favourites strawberry jam	200g	4x2.72kg*
	Fresh strawberry 1/4 cut	200g	
18928	Everyday Favourites large fresh eggs	2	1x60
80262	Tate & Lyle caster sugar drum	30g	1x3kg
32504	AE Rodda & sons cornish clotted cream	300g	4x907g

Step 1 - ROLL OUT THE PASTRY

Preheat the oven to 180°C. Mix the pastry as per instructions and chill for about 30 minutes.



Step 2 - ROLL OUT THE PASTRY

Dust the work surface lightly with flour. Put the pastry on it and sprinkle a little flour on top. Try to avoid using more flour than you need as the pastry will become too dry. Begin to roll out the pastry gently, turning every so often until it's large enough.

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Step 3 - CUT THE PASTRY

Cut the pastry using a circle cutter and place into a muffin tin. Press the pastry in using your fingertips and then push it into the corners using a rolled-up ball of pastry trimmings which you have dusted with flour.



Step 4 - BLIND BAKE

Prick the base of the pastry case all over with a fork. Line the tart tin with baking parchment and fill with ceramic baking beans or dried pulses. Bake for about 10- 12 minutes, the pastry should become biscuity.

Step 5 - CUT THE PASTRY INTO HEART SHAPES

With the remainder of the pastry cut heart shapes with the cutter and place to one side, you will need about 10-12 for each tart.



Step 6 - MAKE THE STRAWBERRY MIXTURE

Place the jam and quarter cut strawberry's into a saucepan. Cook until slightly softened, then chill until cooled.

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Step 7 - FILL THE PASTRY

Fill the baked pastry with the cooled strawberry mix.



Step 8 - TOP THE TARTS

Top the tarts using the heart shapes. Then, using egg yolks only, brush the top evenly with a pastry brush.

Step 9 - BAKE

Place into the oven and cook for another 10-12 mins, they should be golden brown when finished.



Step 10 - DECORATE

Sprinkle with a little caster sugar and serve with 30g of clotted cream.