

Raspberry Tartlets with Crème Pâtissière



Serves 6 Prep 1- 2hrs (incl cooling) Cooking 1- 30 mins Easy

Ingredients

To make your own tartlets

175g plain flour, + extra for dusting
2 tbsp icing sugar
100g butter, chilled, cut into small pieces
1 free-range egg, beaten

or buy readymade tartlets

Packets come in 6 tartlets: start from item 5

For the crème pâtissière

150ml whole milk
1 tsp vanilla extract
25g caster sugar
25g plain flour
1 free-range egg
75ml double cream

For the topping

4 tbsp raspberry jam
450g raspberries

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. To make the pastry, put the flour, icing sugar & butter in a food processor & pulse until the mixture resembles breadcrumbs. Add the egg & blend again until it is just combined and forms a ball.
3. Dust a work surface with flour & tip the dough onto it. Roll the pastry out with a rolling pin. Cut it into 8 rounds a little bigger than the tins (as you will need to line the sides also). Line each tin with a disc of pastry and chill in the fridge for 20 mins.
4. To bake blind, prick the pastry bases, line the tins with baking parchment, fill with baking beans & bake in the oven for 10 mins. Carefully remove the beans & paper & return the bases to the oven for 5 mins, until cooked & a pale golden-brown. Set aside to cool.
5. Meanwhile, to make the crème pâtissière, put the milk & vanilla in a saucepan. Heat until it is just scalding (you'll just be able to dip your finger in).
6. Put the sugar, flour & egg in a mixing bowl & whisk. Pour in half the hot milk & whisk until smooth. Pour in the remaining hot milk.
7. Pour the mixture back into the saucepan and cook over a low heat, stirring all the time, until very thick – this could take about 2–3 mins.
8. Pour into a bowl, cover with cling film & chill in the fridge until cold. Once cold, pour in the double cream, whisking constantly. Spoon the crème pat into the tart cases & chill in the fridge.
9. To make the glaze, heat the jam in a saucepan with a tablespoon of water and whisk to combine. Strain the liquid through a sieve into a small bowl.
10. Put the raspberries upright on the crème pâtissière & brush the warm glaze over the top.