

Easy Fruit Tarts



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Recipe by: Laura Vitale

Serves 6-8

Prep Time: 15 minutes

Cook Time: 15 minutes

Ingredients

- __ 1 Sheet of Puff Pastry, thawed
- __ 1 Egg Beaten with 1 Tbsp of Cream or Milk
- __ 1 Tbsp of Sugar
- __

For the Topping:

- __ 4oz of Cream Cheese, softened at room temperature
- __ 1/4 cup of Powdered Sugar
- __ 1/4 cup of Lemon Curd
- __ 1/4 cup of Heavy Cream, whipped to stiff peaks
- __ Splash of Vanilla Extract
- __ Handful of Mixed Berries

1) Preheat your oven to 375 degrees, line a baking sheet with parchment paper and set aside.

2) Roll out your puff pastry so it's about an inch bigger on all sides, cut into 6 equal rectangles or 8 smaller ones, then place them on the prepared baking sheet giving them a little space in between.

3) Pierce the center of the little rectangles with a fork, then brush evenly with the egg wash and sprinkle with the granulated sugar. Bake for 15 minutes or until golden brown and allow to cool completely, meanwhile, make the topping.

4) In a bowl, cream together the cream cheese, powdered sugar and a touch of vanilla, then mix in the lemon curd and fold in the whipped cream.

5) Top each tart with the cream and mix of berries, sprinkle with powdered sugar and dive in!

