

Easy Sweet Tartlets

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Ingredients

- 2 x Pampas Sweet Tartlets cases (packs of 12)
- 300ml thickened cream
- 1/2 cup custard
- 1 tblspn custard powder
- strawberries
- kiwi fruit
- icing sugar to dust

Method

- Follow instructions on pack for tartlet cases (Cook for 10 mins on 160C fan forced oven).
- Beat cream until soft peaks form.
- Add custard, custard powder and stir through.
- Refrigerate for at least half an hour to allow the cream to thicken a little.
- Spoon into cooled tartlet cases.
- Top with fruit and refrigerate.
- Dust with icing sugar to serve.

Suzanne Tonga