



Strawberry Tarts

INGREDIENTS

105g Gourmet Pidy 70 Gluten Free Tartlet 5cm 114521

300g Strawberries 450610

225ml Graham's Fresh Scottish Double Cream 115856

20g Tate & Lyle Fairtrade Icing Sugar 106066

150g Fleming Strawberry Piping Jelly 133507

PREPARATION

1. Wash and trim stalk of Strawberries.
2. Ensure Strawberry Piping Jelly is at room temperature to coat tarts.

METHOD

1. Whip Double Cream with Icing Sugar till just set.
2. Pipe into Tart Cases the whipped Double Cream.
3. Top with a Strawberry sharp end up.
4. Coat with Strawberry Piping Jelly.