



Strawberry Tarts

Serves 4

SUMMARY

These strawberry tarts are super easy to make. Using fresh strawberries from Craigie's, you can't go wrong with this delightful recipe.



INGREDIENTS

- 4 Craigie's Tart Cases
- 80ml Double Cream
- 4g Castleton Strawberry Tart Gel
- 4g Craigie's Fresh Strawberries

METHOD

1. Lay out tart cases.
2. Whip the double cream until thick.
3. Slice the strawberries into halves/quarters.
4. Place a quarter of a strawberry on the bottom of the tart case as well as a teaspoon of tart gel.
5. Pipe the whipped cream onto the tart.
(Helpful hint: You can use a sandwich bag to pipe with. Spoon the whipped cream into the bag and cut a small piece out of the corner then squeeze evenly onto the tart)
6. Place the strawberry quarters on the tart so there is 3 to 4 on each.
7. Finish by squeezing strawberry tart gel over the top.

Allergy notice: this recipe includes dairy

