

HOW TO MAKE

Tartelettes de framboises

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 8 oz flour• 4 oz butter• 3 oz powdered sugar• 1 oz almonds meal• 1 egg• Raspberries• 9 oz mascarpone• 2 oz powdered sugar• 1 cup Greek yogurt• 1 TBS vanilla extract• 2 oz unsalted pistachios	1	<p>Mix flour, butter cut in small pieces, sugar and almonds meal until it looks like sand. Add one egg, knead well and form a ball.</p>	<ul style="list-style-type: none">• 8 oz flour• 4 oz butter• 3 oz powdered sugar• 1 oz almonds meal• 1 egg	<p>« Use the same recipe for all kind of berries, or even a combination of berries. »</p>
	2	<p>Heat the oven to 350°, butter 6 individual tarts pans, roll the dough, place in the pans, poke little holes in the bottom. Cook for 15 minutes, set aside to cool on a rack.</p>	<ul style="list-style-type: none">• Raspberries• 9 oz mascarpone• 2 oz powdered sugar• 1 cup Greek yogurt• 1 TBS vanilla extract• 2 oz unsalted pistachios	
	3	<p>Whisk together Mascarpone, icing sugar, yoghurt and vanilla (the inside of the pod, scrapped). Spoon in the cooled empty tarts, cover with raspberries, top with some crushed pistachios, store 15 minutes (or more) in the fridge before serving.</p>		