

Flower Fruit Tarts

Ingredients:

Pidy Sablee Fluted Tartlet 9.5cm	12x tartlets
IRCA Fruttidor Amarena (Cherry)	0.200Kg
Mather's Raspberry Jam	0.200Kg
IRCA Cremirca Limone	0.200Kg
Mactop Extra	0.300L



Method:

1. Place the tartlets onto a lined baking tray and bake for 10 minutes to crisp
2. Fill 3 piping bags with each of the fillings; IRCA Fruttidor Amarena (Cherry), Mather's Raspberry Jam and IRCA Cremirca Limone
3. Fill each of the tartlets evenly, do not fill to the top leave about 1cm
4. Whip up the Mactop Extra in an electric mixer
5. Pipe using a large round nozzle, 6 blobs in a flower shape onto of the fruit in the tartlet, and add a blob in the middle using the filling that the tart is.