

FRESH STRAWBERRY JAM TART TOPPED WITH CHANTILLY CREAM AND STRAWBERRIES



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Brent Hughes



Ryan Kennewell

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Ingredients

FRESH STRAWBERRY JAM TART TOPPED WITH CHANTILLY CREAM AND STRAWBERRIES

Strawberry Jam Tart

- 500g flour
- A pinch of salt
- 250g butter
- 2 eggs
- 100g castor sugar
- 1 tbsp water

Strawberry Jam



- 1kg strawberries
- 4 tbsp lemon juice
- 4 cups castor sugar

Chantilly Cream

- 250ml cream
- 30g sugar
- 1 vanilla bean

Methods and Directions

FRESH STRAWBERRY JAM TART TOPPED WITH CHANTILLY CREAM AND STRAWBERRIES

Strawberry Jam Tart

- Sift flour and salt together and rub butter through it.
- Beat eggs, sugar and water well in a separate bowl.
- Add the beaten egg mix to the flour by making a well in the middle and pouring the liquid in the middle and gradually mixing in the flour.
- Bring together into a ball and then wrap in cling-film and refrigerate.

Strawberry Jam

- In a heavy based saucepan crush the strawberries with a potato masher.
- Add sugar and lemon juice. Stir over low heat until the sugar has dissolved.
- Increase heat to high and bring the mixture to a full rolling boil.
- Boil, stirring often for another 15 minutes.

Chantilly Cream

- Whip 250 ml of cream with 30g castor sugar and 1 vanilla bean.

To Finish Roll

- Take out pastry then place into tart shells and blind bake at 180C for 15 – 20 minutes until pastry is cooked.
- Once cooked pour your jam into the tart shell and put in fridge and allow to cool completely.