

White Chocolate and Raspberry Tartlet Filling

The raspberry coulis makes a pretty swirl plus raspberry jam on the bottom goes well with the white chocolate. Makes 1 dozen 2" tartlets.



Ingredients:

- 1/6 cup raspberries
- 4 oz. white chocolate
- 2 tsp. unsalted butter
- 3 Tbsp. heavy cream
- 1 Tbsp. raspberry jam

Equipment

- Sieve
- Heat-proof bowl

Preston 2017

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☑	Directions	Time (min)	
	Allow 2 tsp. butter to warm to room temperature	5	
	Crush raspberries and force them through a sieve to remove the seeds. Scrape the raspberry coulis from the underside of the sieve. Set aside.		8
	Cut the white chocolate and butter into small pieces.	3	
	Mix chocolate and butter in a heat-proof bowl	1	
	Microwave for 15 seconds to soften.	1	
	Spoon 1 tsp. raspberry jam into each tartlet shell	2	
	In a sauce pan, heat 3 Tbsp. heavy cream to a boil.	5	
	As soon as the cream boils, pour it over the butter and chocolate. Stir gently with a spatula to combine and melt the chocolate.	2	
	Pour or spoon the melted chocolate into the shells. Fill to just below the rim.	2	
	Spoon less than 1/4 tsp. of raspberry coulis into the middle of each tart.	3	
	Use a skewer or knife to swirl the coulis to make a decorative pattern	2	
	Refrigerate to set	30	
	Total	56 min	