



Strawberry and Pistachio Tarts

Matched with The Ned Pinot Rosé

2 sheets puff pastry 25cm × 25cm
1 egg, lightly beaten
raw sugar for sprinkling
200 grams cream cheese at room temperature
2 tablespoons icing sugar
200 grams sour cream
½ cup lemon curd
2–3 punnets strawberries, sliced
¼ cup chopped pistachios
icing sugar

Preheat the oven to 180°C fan bake

Cut out 4 × 10cm circles from each pastry sheet.

Place on a flat lined baking tray and prick all over with a fork. Brush the egg all over the pastry and sprinkle with sugar. Chill until firm.

Bake for 10–15 minutes until puffed and golden.

Place a clean tea towel over the top and gently press the pastry down as it will have really puffed up. Cool completely.

Beat the cream cheese and icing sugar until light and fluffy then beat in the sour cream until smooth. Fold through the lemon curd and chill to firm up.

To serve: Assemble the tarts just before serving so the pastry stays crisp. Spread the cream evenly over the tarts. Top with the strawberries then sprinkle with pistachios and a dusting of icing sugar. **Makes 8**



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