



Seasonal Berry Tart

INGREDIENTS

- 400g pastry cream
- 4 large La Rose Noire tart cases (or your favorite tart case)
- Selection of fresh seasonal berries (for garnish)
- Icing sugar for dusting



Serves: 4



Prep Time: 10 min



Cooking Time: 0min

METHOD

1. Place the pastry cream into a piping bag.
2. Pipe the pastry cream into the tart cases.
3. Decorate with fresh berries and icing sugar.



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