



Classic Custard & Fruit w/ Apricot Glaze Tart

¼ cup apricot jam

2 tbsp water

½ cup prepared custard

Fresh seasonal fruit for decorating – your choice of sliced kiwifruit, sliced strawberries, pomegranate, sliced mandarin segments, blueberries, grapes, raspberries



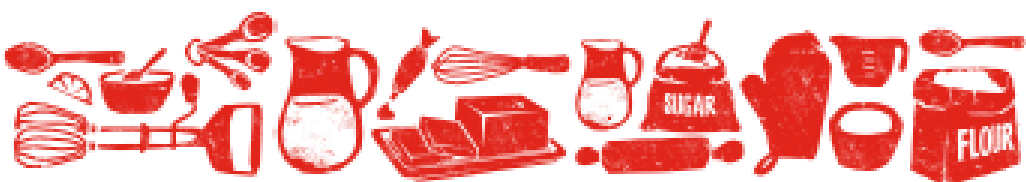
Combine the apricot jam and water in a small saucepan.

Bring to the boil, stirring then cool and strain through a sieve to remove any apricot pieces.

Allow to cool.

Divide the custard between the tarts. Top with the fruit.

Brush over the apricot glaze



Tiramisu Tart

- 50 g dark chocolate
- 1 tbsp espresso or strong coffee
- $\frac{1}{4}$ cup cream
- $\frac{1}{4}$ cup mascarpone
- $\frac{1}{4}$ cup cream, extra
- 2 tsp icing sugar
- $\frac{1}{2}$ tsp vanilla essence
- Shaved chocolate to garnish



Break the chocolate into pieces and place into a small bowl.
Combine the coffee and cream in a small saucepan and heat until almost boiling.
Pour into the chocolate, stand for a few minutes, then stir until smooth.
Divide the mixture between the tart shells.
Refrigerate until set.

Combine the mascarpone, extra cream, icing sugar and vanilla essence in a bowl.
Use an electric mixer to whisk until soft peaks form. Spoon or pipe into the tart shells.
Garnish with shaved chocolate.

Lemon Curd & Rhubarb Tart

2 eggs, plus 2 egg yolks

½ cup sugar

50 g butter

Zest and juice of 2 lemons

½ cup poached rhubarb

Whipped cream and lemon zest to garnish



Whisk the eggs, egg yolks and sugar in a saucepan until smooth.

Place the pan over low heat then add the butter, lemon juice and zest. Stir continuously until the mixture has thickened.

Do not let it boil or the mixture will curdle.

Allow to cool before using.

Fill each tart shell with lemon curd.

Top with some poached rhubarb and garnish with a little whipped cream and lemon zest.

Extra lemon curd will keep refrigerated for up to 2 weeks.