

## RASPBERRY TARTLETS

**Pastry:** Place the flour and salt in a medium bowl. Cut in the butter with a pastry blender until the mixture resembles fine crumbs. Add the zest and bind together with the egg and enough lemon juice to form a smooth dough. • Press the dough into a disk, wrap in plastic wrap (cling film), and chill in the refrigerator for at least 30 minutes. • Butter 12 small fluted tartlet pans. • Roll out the pastry on a lightly floured surface to 1/4 inch (5 mm) thick. • Cut out 12 disks. Line the pans with the pastry and chill for 30 minutes. • Preheat the oven to 400°F (200°C/gas 6). • Prick the pastry with a fork and line with baking parchment. Fill with baking beans and bake for 10 minutes. Remove the lining and beans, and return the pastry to the oven for a 5–10 minutes, until golden brown. Let cool. • **Filling:** Chop the raspberries in a food processor until puréed. • Transfer to a large bowl and stir in the confectioners' sugar, liqueur, lemon zest and juice, ricotta, and yogurt. • Sprinkle the gelatin over the water in a saucepan. Let stand 1 minute. Stir over low heat until the gelatin has completely dissolved. • Stir the gelatin into the raspberry mixture and refrigerate until thickened. • Beat the cream in a medium bowl with an electric mixer until stiff. Fold the cream into the raspberry mixture. • Spoon the raspberry mixture into the tartlets cases. • Decorate with the extra raspberries. • Refrigerate for 1 hour before serving.

**Pastry**

**2 cups (300 g) all-purpose (plain) flour**

**1/4 teaspoon salt**

**2/3 cup (150 g) butter**

**1 large egg, beaten**

**Finely grated zest and juice of 1 lemon**

**Filling**

**2 cups (300 g) raspberries + 12 extra, to decorate**

**2/3 cup (100 g) confectioners' (icing) sugar**

**1/2 cup (125 ml) raspberry liqueur**

**Finely grated zest and juice of 1 lemon**

**2/3 cup (150 g) fresh ricotta cheese, drained**

**1 cup (250 ml) plain yogurt**

**1 1/2 tablespoons unflavored gelatin**

**1/4 cup (60 ml) cold water**

**1 1/2 cups (325 ml) heavy (double) cream**

**Serves: 6**

**Preparation: 45 minutes  
+ 2 hours to chill**

**Cooking: 15–20 minutes**

**Level: 2**

