

*Choose natural Swiss premium quality*



## Desserts

The perfect end to a great meal is a heavenly dessert.

### Raspberry & Pistachio Tartlet

Serves 4

#### Tart Shell

150g	unsalted butter
65g	icing sugar
250g	all-purpose flour
	A pinch of salt
1	whole egg, lightly beaten

#### 60g **Haco Vanilla Flan**

250ml	milk
250ml	raspberry purée

20	raspberries, for garnishing
100g	crushed pistachio kernels

- For the tart shell: Place the unsalted butter and icing sugar into a mixing bowl and then whisk until creamy. Add in the all-purpose flour and a pinch of salt and mix with your fingertips until it resembles bread crumbs. Slowly add in the beaten egg and knead into a smooth dough, cover and place in the refrigerator to chill for about 2 hours. Remove the chilled dough from the refrigerator and roll it out on a lightly floured surface, and then let it rest for 30 minutes. Cut the dough into 20 round portions and place each portion into a tartlet pan; trim the edges and prick with a fork. Blind bake in a preheated oven at 180°C for about 15 minutes.
- Heat the **Haco Vanilla Flan**, milk, and raspberry purée in a saucepan and bring mixture to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes. Remove saucepan from the heat and divide the mixture among 20 baked tartlet shells. Set aside to set.
- To serve: Place 5 raspberry and pistachio tartlets onto each serving plate and garnish each tartlet with one raspberry and sprinkle with crushed pistachio kernels.