

STRAWBERRY GRAND MARNIER TARTS

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1 hr cooking Serves 6

Ingredients

1 tablespoon caster sugar
300 millilitre thickened cream
1 tablespoon grand marnier
500 gram (2 punnets) strawberries
1/2 cup strawberry jam
1 tablespoon water
1 tablespoon grand marnier, extra



Pastry - Cheat and buy ready made Sweet frozen tart shells from Coles

150 gram (1 cup) plain flour
2 tablespoon caster sugar
salt
60 gram ground hazelnuts
125 gram butter
1 egg yolk
2 teaspoon water

Method - Skip first three steps if using ready made shells

- 1 First make the pastry. Sift flour, salt and sugar into bowl, add hazelnuts; mix well. Rub in butter until mixture resembles coarse breadcrumbs. Add egg yolk and water, mix to a firm dough. Turn out on to lightly-floured surface, knead lightly.
- 2 Divide dough into 6 equal portions. Roll out each portion to cover base and sides of 6 individual 10cm (4in.) flan tins. Prick pastry well. Place flan tins on to oven trays. Refrigerate for 30 minutes.
- 3 Remove tray from fridge and cook at 180°C for 10 to 12 minutes until light golden brown, remove from oven, let cool in tins.
- 4 Place sugar, cream and Grand Marnier into bowl, beat cream until firm peaks form. Spread cream mixture over base of each cold tart. Wash and hull strawberries, cut strawberries in half and arrange over cream.
- 5 Place strawberry jam, water and extra Grand Marnier into pan, bring to simmering point, remove pan from heat, push through fine sieve. Allow to become cold. Brush jam mixture thickly over strawberries. Refrigerate until ready to serve.