

CHERRY TARTLETTE

WITH WHIPPED MERINGUE

WHAT YOU'LL NEED:

- Baking sheet
- Double Boiler
- Mixing Bowl
- 3 Small Bowls
- Whisk or electric beater

INGREDIENTS:

- | | |
|--------|-----------------------------------|
| 1 pkg | 3" tart shells |
| 2 cups | Cherries, pitted, fresh or frozen |
| 3 | Eggs |
| 1 cup | Sugar |
| 2 cup | Butter |
| 1 tbsp | Cornstarch |

WINE PAIRINGS:

NK'Mip Cellars Q^wam Q^wmt Riesling Icewine

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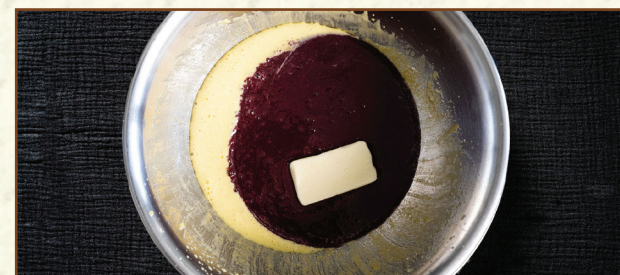
1. PREP

- Bake 2 tart shells, per package directions
- Separate all 3 eggs into 2 bowls, 1 for yolks, 1 for whites.
- Puree cherries in a blender until smooth.
- Add a little cold water & cornstarch to small bowl and mix until it creates a paste.



3. PREPARE MERINGUE

- Whisk egg whites into soft peaks, gradually adding sugar. Continue whisking until stiff, glossy peaks appear.



2. MAKE FILLING

- Whisk (or beat) egg yolks & sugar in a double boiler or heat proof bowl over simmering water until light and creamy.
- Add butter and cherry puree and whisk for 15 to 20 minutes or until thickened. 5 minutes in, add cornstarch.
- While filling is hot, pour into cooled tart shell, set aside.



4. ASSEMBLE TARTLETTES

- Dollop or pipe meringue on to cherry tart.
- Set tarts on a baking sheet and broil on top shelf in oven until tops are brown, about 30 seconds.
- If any cherry puree is left over, use it to decorate for serving.